

FISHERY MARKET NEWS

MARCH 1945

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE FISHERY INDUSTRIES

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PRODUCTION OF FISHERY PRODUCTS IN ALABAMA, LOUISIANA, MISSISSIPPI, AND TEXAS DURING 1944

By Lorraine D. Peterson*

A review of the 1944 production picture in the areas covered by the Fishery Market News Office at New Orleans reveals an interesting variety of trends. The industry as a whole has geared itself to wartime changes and in spite of serious shortages in manpower, the production in 1944 was for the most part reasonably satisfactory, although not up to 1943.

Shrimp production was severely hampered during the first part of the year by the worst weather conditions in years. The fleet was forced to stay in port for days at a time, which mainly accounted for the drop in the annual production. In addition to the inclement weather, a price dispute in the Biloxi area tied up both oyster and shrimp boats during the entire month of January. This cut the potential catch considerably. Shrimp boats were also idle during most of August and September in the Galveston area due also to a price dispute. During April, Amdt. 16 to MPR-364 removed the 12 percent mark-up for primary wholesalers which was being used by practically all dealers freezing shrimp. This tended to reduce the amount frozen. In June, the price ceiling on large and jumbo canned shrimp was raised, making it again profitable to can these sizes. This stimulated interest in canning in spite of the increased difficulties in obtaining sufficient labor for canning operations.

Production was aided by the addition of a considerable number of larger and more powerful shrimp trawlers secured for the industry through the cooperation of the Office of Fishery Coordination.

Each year since the war began, the Gulf section has suffered from an ice famine during the summer months. The summer of 1944 was no exception. The shortage first became noticeable during July, and it continued through the summer in spite of efforts of the ice industry and Government agencies to alleviate the shortage. The plants were unable to secure sufficient labor to run at capacity, and this, added to the shortage of ice-making plants, created a very serious situation. A large amount of seafood was lost from the lack of sufficient ice.

Faced with a shortage of shrimp during the spring season, the cannery began to produce both canned and fresh-cooked crabmeat in large quantities. Fresh-cooked crabmeat remained without a ceiling price and the constant demand in Northern markets for this seafood, helped to stimulate its production.

During 1944, landings of fishery products, other than oysters, in the ports covered by the daily reports amounted to 93,221,000 pounds, a decrease of 6 percent from 1943. Shrimp accounted for 80 percent of the total. In addition, 575,402 State barrels (1,930,997 U. S. standard bushels) of oysters were landed, which represented a decrease of 30 percent from the previous year. Figures are only for areas covered by the daily fishery products reports and cannot be considered as totals for the States listed.

Production was reported in 42 classifications, divided as follows: fresh-water fish, 4; salt-water fish, 24; and shellfish and miscellaneous items, 14. Table I shows the most important varieties and the percentage change from the previous year.

*Fishery Marketing Specialist.

Table I - Production of More Important Species - 1944

Species	Unit	Production 1944	Production 1943	Percentage Change From 1943
Catfish	Lbs.	495,991	498,380	*
Gaspergou	"	105,100	92,795	+13
Drum, black	"	99,350	190,425	-48
Drum, red (Redfish)	"	321,821	415,840	-23
Grouper	"	269,940	204,460	+32
Mullet	"	2,041,860	2,602,415	-22
Sea trout, spotted	"	357,090	437,976	-18
Snapper, red	"	1,715,460	1,917,480	-11
Crabs, hard	"	11,368,787	8,876,943	+28
Crabmeat, fresh-cooked	"	1,107,843	1,028,908	+ 8
Crabmeat, processed	"	250,420	49,100	+410
Oysters:				
For canning	Bbls.	326,889	507,350	-36
Other purposes	"	248,513	298,641	-17
Total	"	575,402	805,991	-29
Shrimp:				
For canning	"	115,915	138,874	-17
Other purposes	"	239,115	251,394	- 5
Total	"	355,030	390,268	- 7

*Less than one-half of one percent.

Table II lists monthly indexes for the more important varieties produced during 1944, showing the seasonal variations in landings along the Gulf Coast. For each of the varieties listed, the month during which the largest landings were made has been given a value of 100. The landings in other months have been expressed in percentages of the largest month. The relative volume of each month's production can be ascertained quickly by noting the relation of its index number to 100. (See page 4 for Table II.)

During the latter part of June, a new section was added. It covered imports of fish from Mexico at Laredo and Brownsville, Texas. These data are compiled weekly from records furnished by the U. S. Bureau of Customs. Imports are not included in the figures covering landings, but are shown in Table III.

Table III - Imports of Fish From Mexico--July to December, 1944

Species	Unit	July	August	September	October	November	December	Total
Buffalofish	Lbs.	967	3,043	-	170	1,600	540	6,320
Carp	"	317	2,702	-	-	780	1,350	5,149
Catfish	"	11,609	2,869	16,471	13,050	9,450	6,010	59,459
Croaker	"	32,467	61,572	31,173	61,650	36,160	27,160	250,182
Drum, black	"	28,852	34,181	10,953	12,760	7,250	9,380	103,376
Drum, red (Redfish)	"	34,508	55,324	47,824	114,430	69,560	48,750	370,396
Flounder	"	20	30	-	-	-	-	50
Gaspergou	"	132	280	-	-	290	100	802
Pompano	"	200	330	-	100	10	160	800
Sea trout, spotted	"	131,872	150,869	80,673	200,570	139,750	109,750	813,484
Sheepshead	"	4,451	3,734	2,550	10,030	3,500	2,580	26,345
Snapper, red	"	57,323	21,634	10,470	33,510	25,510	-	148,447
Snook (Fike)	"	14,802	16,935	16,461	2,500	2,400	400	53,498
Unclassified	"	-	100	-	260	360	-	720
Total	"	317,520	353,103	216,575	449,030	296,620	206,180	1,839,028

Table IV gives the monthly range of prices on the various species sold in the New Orleans French Market. The law of supply and demand governing price applies particularly in the French Market where, at times, the price will vary as much as 100 percent on one variety in one evening's transactions. There are no price ceilings on items handled in the market with the exception of shrimp, and this, together with the wide variation in quality, tend to make prices very unstable. Quantities handled in this market are frequently much smaller than those generally used in other wholesale transactions in other markets.

Fish and shellfish are generally sold by the pound with the following exceptions: large black and red drum, known as "bulls," are sold by the individual fish; shell oysters, by the barrel; green shrimp (heads on), by the barrel (210 pounds per barrel); hard crabs, by the bushel (40 pounds per bushel); and soft crabs, by the dozen (approximately 4 pounds per dozen).

Table II - MONTHLY INDEX OF PRODUCTION OF MORE IMPORTANT SPECIES: Ala., Miss., La., & Texas, 1944
(Expressed for each item in percentages of its greatest monthly volume)

Product	Unit	Year's Production	Largest Month	Percentage of largest month's landings												Avg.
				Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	
FRESH-WATER FISH																
Catfish	Lbs.	495,991	57,367	21	55	91	80	100	83	93	89	65	86	43	59	72
Other	"	195,986	36,250	25	80	100	42	37	53	57	50	42	19	20	17	45
SALT-WATER FISH																
Drum:																
Red (Redfish)	Lbs.	321,821	71,100	74	70	30	13	27	38	17	7	18	30	29	100	38
Grouper	"	269,940	36,700	37	30	45	96	81	76	61	65	65	18	100	60	61
Mullet	"	2,041,860	701,590	19	22	23	7	19	11	17	23	21	23	100	7	24
Sea trout:																
Spotted	"	357,090	50,990	30	44	24	66	100	72	80	22	50	98	64	51	58
Snapper, red	"	1,715,460	219,680	100	85	94	52	82	72	50	51	28	26	60	81	65
Other	"	506,113	95,320	29	29	50	36	62	100	54	44	55	26	20	21	44
SHELLFISH, ETC.																
Crabs, hard	Lbs.	11,368,787	2,280,410	4	14	15	27	64	100	80	70	39	41	38	8	42
" , soft	Doz.	26,421	8,499	-	*	7	50	100	35	29	35	40	14	1	-	31
Crabmeat:																
Fresh-cooked	Lbs.	1,107,843	204,880	4	20	16	33	52	90	100	93	47	50	31	7	45
Processed	"	250,420	113,020	-	-	-	2	57	100	17	5	-	12	28	2	27
Oysters:																
For canning:																
Mobile & Bayou LaBatre	Bbl.	36,082	13,090	46	81	100	43	6	-	-	-	-	-	-	-	55
Biloxi	Bbl.	142,517	51,248	-	82	100	87	8	-	-	-	-	-	-	-	69
N.O. area	"	75,258	25,528	47	85	100	47	16	-	-	-	-	-	-	-	59
Houma area	"	73,032	30,616	-	33	100	73	33	-	-	-	-	-	-	-	60
Total	"	326,889	120,482	15	70	100	70	16	-	-	-	-	-	-	-	54
" - 1943	"	507,350	142,961	55	93	100	88	16	1	-	-	-	-	-	2	44
" - 1942	"	567,206	177,179	49	71	100	92	5	-	-	-	-	-	1	2	46
For other purposes:																
Mobile & Bayou LaBatre	Bbl.	31,985	8,856	64	100	91	23	5	-	-	-	3	22	24	29	40
Biloxi	Bbl.	7,653	3,386	*	25	43	15	*	-	-	-	-	-	38	100	32
N.O. area	"	181,538	28,106	67	65	67	44	37	30	14	26	42	71	84	100	54
Houma area	"	23,206	4,218	78	90	100	51	26	*	-	*	*	44	73	83	50
Morgan City area	"	4,131	1,171	64	100	43	30	*	*	-	-	-	25	34	49	39
Total	"	248,513	38,186	75	87	86	46	31	22	10	20	32	63	80	100	54
" - 1943	"	298,641	42,019	100	95	95	91	40	20	14	10	30	56	78	83	59
" - 1942	"	244,032	37,754	100	84	98	52	20	10	8	11	36	61	71	96	54
For all purposes combined:																
Mobile & Bayou LaBatre	Bbl.	68,067	21,121	55	92	100	36	6	-	-	-	1	9	10	12	36
Biloxi	Bbl.	150,170	52,684	*	81	100	86	9	-	-	-	-	-	2	6	41
N.O. area	"	256,796	44,243	69	90	100	55	33	19	9	17	26	45	53	64	48
Houma area	"	96,238	34,834	9	40	100	70	32	*	-	-	*	5	9	10	25
Morgan City area	"	4,131	1,171	64	100	43	30	*	*	-	-	-	25	34	49	39
Total	"	575,402	153,384	30	77	100	67	21	6	3	5	8	16	20	25	31
" - 1943	"	805,991	182,876	66	95	100	90	22	5	3	2	7	13	18	20	37
" - 1942	"	811,238	214,349	58	74	100	85	7	2	1	2	6	11	13	19	32
Shrimp:																
For canning:																
Mobile & Bayou LaBatre	Bbl.	6,029	2,085	-	-	-	-	-	-	-	100	78	28	79	4	58
Biloxi	Bbl.	22,233	6,496	-	-	-	-	*	-	-	27	56	98	100	61	68
N.O. area	"	60,075	20,932	2	*	-	-	*	2	-	68	100	80	29	5	32
Houma area	"	27,578	8,794	2	*	-	-	2	7	-	85	86	100	24	8	35
Total	"	115,915	33,818	2	*	-	-	1	3	-	76	100	96	48	17	38
" - 1943	"	138,874	35,734	16	13	1	-	12	11	1	99	100	69	47	19	32
For other purposes:																
Mobile & Bayou LaBatre	Bbl.	10,315	4,229	*	4	6	*	*	2	1	100	61	44	25	1	20
Biloxi	Bbl.	30,174	5,599	-	34	47	24	25	6	5	89	98	100	58	53	45
N.O. area	"	70,751	13,493	26	22	24	17	31	39	12	100	85	94	49	25	44
Houma area	"	17,725	3,016	14	9	16	9	79	65	3	82	80	100	60	73	49
Morgan City area	"	69,038	12,634	62	40	10	17	29	52	27	29	68	100	67	47	46

NOTE: For explanation of footnote, see following page.

TABLE II - MONTHLY INDEX OF PRODUCTION OF MORE IMPORTANT SPECIES: Ala., Miss., La., & Texas, 1944 (Con.)
(Expressed for each item in percentages of its greatest monthly volume)

Expressed for each item in percentages of its greatest monthly value																
Product	Unit	Year's Production	Largest Month	Percentage of largest month's landings												
				Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	Avg.
SHELLFISH, ETC. (Con.)																
Shrimp:																
For other purposes(Con.):																
Galveston area Bbl.		20,533	6,506	*	1	2	12	24	60	17	2	12	100	62	21	26
Port Lavaca "		20,579	7,560	-	-	-	-	8	30	11	-	77	100	45	-	45
Total "		239,115	49,819	24	21	16	14	28	41	15	58	75	100	57	32	40
" - 1943 "		251,394	40,021	18	27	12	25	82	43	37	79	63	92	100	50	52
For all purposes combined:																
Mobile & Bayou LaBatre Ebl.		16,344	6,314	*	3	4	*	*	1	* 100	67	39	43	2	21	
Biloxi "		52,407	11,929	-	16	22	11	12	3	2	56	78	100	82	58	37
N.O. area "		130,826	32,449	13	9	10	7	13	18	5	85	100	91	39	13	34
Houma "		45,303	11,810	4	3	4	2	22	21	1	84	85	100	33	24	32
Morgan City area "		69,038	12,634	62	40	10	17	29	52	27	29	68	100	67	47	46
Galveston "		20,533	6,506	*	1	2	12	24	60	17	2	12	100	62	21	26
Port Lavaca "		20,579	7,560	-	-	-	-	8	30	11	-	77	100	45	-	45
Total "		355,030	82,239	15	13	10	8	17	26	9	66	86	100	55	26	36
" - 1943 "		390,268	67,273	19	23	8	15	55	31	23	100	90	92	85	39	48
" - 1942 "		360,236	77,940	27	9	10	24	31	28	14	46	73	100	60	41	38
Other	Lbs.	38,200	9,760	5	30	79	94	100	8	-	-	-	-	-	2	54

*Less than one-half of one percent.

NOTE: Based on landings reported from production points listed in daily Fishery Products Reports.

TABLE IV - RANGE OF PRICES - NEW ORLEANS FRENCH MARKET - 1944
(Cents per pound except where indicated otherwise)

Species	January	February	March	April	May	June
FRESH-WATER FISH						
Buffalofish	8-15	-	8-15	-	-	15
Catfish	15-27½	20-27½	15-27½	20-25	10-25	17½-25
Caspergou	12½-17½	12-15	12½-17½	15-17½	15	12½-15
SALT-WATER FISH						
Croaker	-	-	-	-	3-12½	5-15
Drum, black:						
Bulls (each)	50	1.00-2.25	50	1.00-2.00	1.00-1.50	50-1.50
Medium	15-25	10-20	15-25	10-20	8-17½	5-20
Drum, red (Redfish):						
Bulls (each)	2.00-2.50	1.75-2.50	2.50	2.00-2.50	2.00-2.50	1.75-2.00
Medium	17½-25	17½-27½	25-30	25-30	22½-30	22½-30
Rats	20-25	25-30	25-30	25-30	25-30	25-30
Flounder	-	-	-	10-17½	10-20	-
Garfish:						
Round	4	-	4-5	3-5	-	-
Dressed	-	12½-15	8-12½	10	-	-
Grouper	16	-	-	15	-	-
King whiting (ground mullet)	-	10-15	12½	4-10	8-10	6-10
Millet	5-10	8-15	5-10	-	2-6	-
Sawfish	-	8-10	5-10	5-7	4-12½	-
Sea catfish	-	-	-	7-15	-	4-12½
Sea trout, spotted:						
Large	35-40	35-45	40-45	35-50	25-40	35-45
Medium	20-35	25-35	30-35	25-35	20-35	20-40
Small	20-25	17½-20	20-25	20-25	10-25	12½-25
Sea trout, white	-	-	-	-	3-15	5-15
Shark	-	5-17½	-	4-10	-	-
Sheepshead	12½-20	15-20	15-25	18-25	12½-20	5-20
Snapper, red	-	-	25-30	30	-	-
Common	10-12½	8-12½	4-12½	4-10	3-10	2-10
SHELLFISH, ETC.						
Crabs, hard (bskt.)	2.25-4.00	1.00-3.00	1.75-3.50	1.50-3.00	75-2.50	75-2.50
Crabs, soft (doz.)	-	-	2.50-3.00	1.50-3.50	1.75-3.00	2.00-2.75
Crayfish	-	-	-	6-17	6-10	10-12½
Shrimp, heads on: (bbl.)						
(Under 9)	35.00-40.00	35.00-39.90	-	-	-	-
(9-12)	30.00-39.80	28.00-39.90	-	-	-	-
(12-15)	30.00-33.00	30.00-36.00	-	-	-	-
(15-18)	15.00-27.00	16.00-30.00	-	-	-	-
(18-25)	17.00-21.00	19.00-35.00	-	-	-	-
(25-39)	20.00-21.00	15.00-34.00	-	-	-	-
(40-Over)	12.00-21.00	9.00-21.90	-	-	-	-
Turtle	-	-	10-12½	-	10	12½
Sea turtle	-	-	-	-	-	-

TABLE IV - RANGE OF PRICES - NEW ORLEANS FRENCH MARKET - 1944 (Continued)
(Cents per pound except where indicated otherwise)

Species	July	August	September	October	November	December
FRESH-WATER FISH						
Buffalofish	-	15-17½	-	-	-	-
Catfish	8-25	10-25	10-25	10-25	10-27½	15-27½
Gaspergou	10-11	15-17½	-	-	-	-
SALT-WATER FISH						
Croaker	-	-	-	-	-	-
Drum, black:						
Bulls (each)	-	1.25	-	-	75-1.50	1.50
Medium	12½	10	-	-	10-15	8-15
Drum, red (Redfish):						
Bulls (each)	1.50-2.00	-	1.75-2.75	1.00-2.25	2.00-2.25	1.75-2.50
Medium	25-27½	25-30	25-30	20-30	25-30	10-30
Rats	27½-30	-	25-30	20	17½-30	15-30
Flounder	-	-	10-15	-	-	-
Garfish:						
Round	-	-	-	-	-	-
Dressed	-	-	-	-	-	-
Grouper	-	-	-	-	-	-
King whiting (ground mullet)	10	-	6	8	-	8-10
Mullet	-	-	-	-	4-8	5-10
Sawfish	3-8	10	-	-	-	-
Sea catfish	-	-	-	-	-	-
Sea trout, spotted:						
Large	32½-45	30-45	35-45	30-45	30-40	30-45
Medium	25-35	20-35	25-35	20-30	20-30	20-45
Small	10-25	10-22½	15-25	12½-20	10-20	12½-25
Sea trout, white	5-12½	5-12½	5-12½	6-12½	8-10	-
Shark	3-6	8-10	-	-	-	-
Sheepshead	10-20	-	-	-	15-20	10-25
Snapper, red	-	-	-	-	-	-
Common	3-10	5-15	5-10	6-12½	6-10	-
SHELLFISH, ETC.						
Crabs, hard (bakt.)	1.00-2.00	1.00-3.50	1.00-3.00	0.40-3.00	1.50-3.50	2.00-4.00
Crabs, soft (doz.)	1.50-2.50	1.00-2.50	2.00-2.50	-	-	-
Crayfish	-	-	-	-	-	-
Shrimp, heads on: (bbl.)						
(Under 9)	-	-	-	-	-	-
(9-12)	-	-	-	-	28.00-35.55	32.15-35.55
(12-15)	-	-	-	27.22-33.00	27.00-30.00	32.49-32.55
(15-18)	-	-	23.02-28.35	20.00-28.80	23.02-27.45	-
(18-25)	-	19.87-24.65	19.87-24.60	19.87-24.60	23.00-30.00	21.45-24.00
(25-39)	-	16.80-21.45	16.72-21.45	16.72-24.00	16.72-22.00	16.72-21.00
(40-Over)	-	13.56-18.30	13.50-18.30	13.52-18.30	15.00-22.50	18.00-18.30
Turtle	-	-	-	-	-	-
Sea turtle	5	-	-	-	-	-

TABLE V - MARKET CLASSIFICATIONS AND APPROXIMATE WEIGHTS OF GULF SPECIES

Species	Market Classification	Approximate weight, etc.	Remarks
FRESH-WATER FISH			
Buffalofish	-	In Pounds 3 - 20	Round
Carp	-	2 - 8	Round
Catfish	-	1 - 40	Round
Gaspergou	-	1 - 5	Round
SALT-WATER FISH			
Bluefish	-	1 - 6	Round
Blue runner	-	½ - 1	Round
Cabio (Lemonfish)	-	10 - 50	Round
Crevalle (Jacks)	-	10 - 20	Round
Croaker	-	½ - 1	Round
Drum:			
Black	Bulls	15 - 35	Round
	Medium	2 - 15	
Red (Redfish)	Bulls	15 - 35	Round
	Medium	4 - 15	
	Rats	2 - 4	
Flounder	Large	1 - 5	Round
	Small	½ - 1	

NOTE: See page 7 for footnotes.

TABLE V - MARKET CLASSIFICATIONS AND APPROXIMATE WEIGHTS OF GULF SPECIES (Continued)

Species	Market Classification	Approximate weight, etc.	Remarks/
SALT-WATER FISH (Con.)			
		<u>In Pounds</u>	
Garfish	-	10 - 60	Round, or skinned and dressed.
Grouper	-	5 - 15	Drawn
Jewfish (Warsaw)	-	50 - 500	Round
King whiting (ground mullet)	-	$\frac{1}{2}$ - 1	Round
Mullet	-	$\frac{1}{2}$ - 3	Round
Pompano	-	$\frac{1}{2}$ - 24	Round
Sawfish	-	50 - 200	Round
Sea catfish	-	1 - 3	Round
Sea trout:			
Spotted	Large	1 - 4	Round
	Medium	$\frac{1}{2}$ - 1	
	Small	$\frac{1}{2}$ - $\frac{3}{4}$	
White	-	$\frac{1}{2}$ - 1 $\frac{1}{2}$	Round
Shark	-	30 - 200	Round
Sheepshead	-	$\frac{3}{4}$ - 8	Round
Snapper, red	-	3 - 15	Drawn
Spanish mackerel	-	1 - 3	Round
Spot	-	$\frac{1}{2}$ - 1	Round
Tripletail (Blackfish)	-	2 - 10	Round
SHELLFISH, ETC.			
Crabs:			
Hard	Live	1/3-2/3	1 bushel weighs 40 lbs.
Soft	Live	1/6-1/2	Dozen weighs 4 lbs.
Crayfish	Live	20-25 per lb.	-
Frogs	Live	1/2-1	-
Oysters	In shell	State barrel: Ala. & Miss.- 8,478.6 cu. in. Louisiana- 6,445.4 cu. in. Texas-8,100.0 cu. in.	-
Shrimp, heads on	Large Medium Small	Under 18 per lb. 18 to 35 " " Over 35 " "	New Orleans French Market, prior to use of OPA classifications.
Shrimp, heads on	Under 9 count 9 - 12 " 12 - 15 " 15 - 18 " 18 - 25 " 26 - 39 " 40 & Over "	Under 9 per lb. 9 - 12 " " 12 - 15 " " 15 - 18 " " 18 - 25 " " 26 - 39 " " 40 & Over " "	Count set by OPA, effective Sept. 21, 1943.
Shrimp, heads off	Jumbo Large Large medium Medium Small	Under 25 per lb. 25 to 30 " " 28 to 30 " " 30 to 35 " " 35 & up " "	New York Salt-water Market, prior to use of OPA classifications.
Shrimp, heads off	Under 15 count 15 - 20 " 21 - 25 " 26 - 30 " 31 - 42 " 43 - 65 " 66 & Over "	Under 15 per lb. 15 - 20 " " 21 - 25 " " 26 - 30 " " 31 - 42 " " 43 - 65 " " 66 & Over " "	Count set by OPA, effective Sept. 21, 1943.
Shrimp, heads on	Barrel	210 lbs.	Equivalent to 125 lbs., heads off.
Sea turtle	-	50 - 150	Live
Squid	-	9 - 12 per lb.	Round
Turtle	-	1 - 10	Live

1/ Round - fish as caught. Drawn - entrails only removed. Dressed - entrails, head, and sometimes tail and other fins removed.

EQUIVALENT SIZES OF SHRIMP					
Heads on	Headless	Peeled	Heads on	Headless	Peeled
Under 9	Under 15	Under 18	18 - 25	31 - 42	38 - 51
9 - 12	15 - 20	18 - 25	26 - 39	43 - 65	52 - 80
12 - 15	21 - 25	26 - 31	40 & Over	66 & Over	81 & Over
15 - 18	26 - 30	32 - 37			

Figures are for count per pound.

There are no set market classifications used by dealers in the Gulf, but Table V shows the generally used classifications and the approximate weights of the Gulf species.

O-O-O

INSTITUTIONAL ADVERTISING OF FISHERY PRODUCTS

By Keith C. Burr*

During the war, the fishery industries have, to a considerable extent, been operating under unusual conditions of scarcity and restriction which have minimized the current importance of advertising. Producers and handlers of civilian products who have maintained or developed advertising services through this period have, in the main, endeavored to foster consumer goodwill for post-war trade. The food industries, among others, must expect a period of high production and accompanying strenuous competition for markets after the war. The fishery industries should now, therefore, consider the importance of institutional advertisement of their products.

Many fish dealers, individually and in groups, have promoted the sale of fish by focusing consumers' attention on the merits of fishery products. While most dealers have long advertised fish, a very promising aspect is the institutional nature of some of the advertising undertaken. Institutional advertising of fishery products is that type which seeks primarily to create interest in fish and shellfish products as such, and not merely to interest the public in one particular brand of these products. Thus, by institutional advertising, housewives are encouraged to make fish a habit--an institution in their households and a regular feature on their menus.

While various methods may be employed to create consumer interest in fish, an outstanding feature of institutional advertising is its informative nature. Information offered in such advertising may be both interesting and useful or merely interesting. In either event, the provision of information is valuable in increasing fish sales. Information that is both useful and interesting may consist of recipes, best buys on the market, how to dress fish for cooking, how to judge the quality of fresh fish, the nutritional values of fish, and other similar material. In the category of interesting information, there may be included such facts as where various species are taken, fishing methods, types of boats or gear used, habits and peculiar characteristics of different species, and historical material. While this latter type of information is not necessarily useful in actually making purchases, it does have a definite value in that it stimulates thinking about fish, talking about fish, and finally, interest in buying fish. Institutional advertising also may consist of posters or placards which attract attention to fish by slogans or clever sayings. The distinguishing characteristic of institutional advertising is that it promotes the sale of fishery products in general, and not merely one brand.

While helpful in all regions, institutional advertising of fish perhaps has its greatest opportunity in inland areas, where there is relatively less knowledge of fish than among people living close to major fish-producing areas. This lack of knowledge in inland areas is usually manifested in low per capita consumption of fish.

In many respects, institutional advertising can be more convincing than brand advertising. It savors less of direct self-interest. When an advertisement calls attention to the merits of fish and shellfish in general, rather than to one brand, those to whom the material is addressed are not as likely to discount the claims as readily as they might the statements concerning a given brand. Brand advertising may be effective in popularizing certain brands, but it is less likely to be effective in securing interest in a general class of product than is institutional advertising.

Institutional advertising provides an opportunity for all dealers to join in a program to promote the sale of fish, with the likelihood that each will share in the increased business. A number of small dealers, none of whom alone could afford an advertising campaign, may unite to carry on institutional advertising and obtain beneficial results. Thus, it makes a concentration of effort possible by providing a broad base for cooperative activity. Dealers not handling branded products can thus engage in successful promotional activities.

*Formerly an Assistant Fishery Economist with the Fish and Wildlife Service.

In trying to obtain the greatest results from institutional advertising of fishery products, too much emphasis cannot be placed on the necessity of maintaining high quality. Consumers who are urged to try fish but are served an inferior product are not likely to be tempted again for some time. Although the need for high quality applies to brand advertising as well as to institutional advertising, it should be remembered that failure to maintain quality in one brand may discourage the sale of that brand only, but that when a person is encouraged to buy fish as a result of institutional advertising, failure to serve high quality products may discourage future purchases of any kind of fish for a long period of time.

An organization of fish dealers in New York City is an outstanding example of a group acting to promote the sale and consumption of fishery products. Among the promotional ac-

tivities undertaken by this organization is the preparation and distribution of display materials to retail dealers. These consist of posters and placards aimed at prospective consumers and are provided to retailers and restaurants at cost. Members of the group, or customers of members, can obtain them free. The materials extol the virtues of fishery products, carry a number of catchy slogans, and, in general, create a desire in consumers to purchase fish. Among the captions on the posters are: "Fish From the Lakes Have What it Takes" and "A Pleasant Way to Keep Health - Eat Fish." A principal slogan has been "Fish Insures Sound Health."



"Fish Insures Sound Health." A wide assortment of sizes, color schemes, and motifs are available to accommodate a variety of needs. When displayed in retail stores, such materials undoubtedly develop interest in fish and create new demands for fishery products. An example of these materials is illustrated above.

No. 33

BEST BUYS in SEAFOODS

for today and tomorrow, as suggested by the U. S. Fish and Wildlife Service, based on supplies available to the Cincinnati market, are:

YELLOW PERCH Fresh from Lake Erie—excellent for pan frying.

COD (SKINLESS FILLETS)—Lean fish for frying, baking, broiling. Boneless.

HALIBUT Fresh from the West Coast. An excellent baking fish.

ANY
DAY

A
FISH
DAY

**FISH
INSURES
SOUND
HEALTH**

Bring more health, pleasure, and economy to your family's meals by serving fish more often. Any day can be a fish day because most Cincinnati food stores receive fresh stocks daily from the Great Lakes and Coastal waters. And your family can enjoy real variety of flavor from the many fine species available. Ask about them at your favorite food store tomorrow.

A DAY A FISH DAY

SPONSORED BY WHOLESALE FISH DEALERS and RETAIL FISH DEALERS

Another example of institutional advertising was that undertaken by an association of wholesale fish dealers and retail food chains in Cincinnati, Ohio. This association carried a weekly advertisement in a Cincinnati newspaper. These advertisements featured best-buys on the market and, among others, the slogan - "Any Day a Fish Day." At times, pictures and descriptions of various species were included. This advertisement, appearing on the women's page, was undoubtedly effective in the promotion of fish sales in Cincinnati. A typical advertisement is reproduced.

Besides groups of fish dealers, many individual dealers are promoting the con-

sumption of fish with general institutional advertising. An example is the promotional material prepared for distribution by an oyster wholesaling company in New York City. This



I'M OSCAR THE OYSTER
A PIED PIPER TOO
LEADING ALL OYSTERS
FROM SEASHORE TO YOU
SEPTEMBER IS HERE
AND THERE'S NO TIME TO LOSE
WE'LL SEE YOU ON HALF SHELLS,
IN FRIES AND IN STEWS.

company has offered promotional material without charge to restaurants and dealers for the purpose of helping them to increase the sale of oysters. Some of the materials cleverly featured an oyster acting as pied piper in a scene "Leading All Oysters from Seashore to You." The month of September is featured as the opening of the oyster season. The value of such advertising to the oyster trade in general is apparent. Another type of material promotes the sale of clams. Examples are reproduced.



I'M CASPER THE CLAM
I'M ON THE HALF-SHELL,
AND STEWED OR FRIED
I TASTE JUST AS WELL.

Promotional activities of an institutional nature also have been undertaken by a group of Long Island oyster growers. In promoting the sale of oysters, this group employed newspapers, display cards in subway cars, window streamers, and menu stickers. The general ideas emphasized in advertising were the flavor and the stimulating,

invigorating, and non-fattening characteristics of oysters. Attention was also focused on the variety of methods of cooking oysters. Such messages undoubtedly are well received by the public and serve to increase interest in this shellfish. One set of stickers distributed by this group is shown.

<p>R IN SEASON LONG ISLAND OYSTERS ON HALF SHELL NON-FATTENING</p>	<p>TRY OUR Long Island OYSTERS ON HALF SHELL IN STEW FRIED BAKED</p>	<p>TRY OUR OYSTER STEW made with FRESH LONG ISLAND OYSTERS</p>	<p>A DELICIOUS APPETIZER LONG ISLAND ON HALF SHELL STIMULATING INVIGORATING NON-FATTENING</p>	<p>OYSTERS LONG ISLAND OYSTERS IN SEASON SERVED YOUR FAVORITE WAY</p>
--	---	--	---	--


Any number of fishery concerns have prepared cookbooks, folders describing fish, circulars containing recipes for cooking fish, and other advertising materials for distribution to retailers, housewives, and others interested. These materials may be offered to radio listeners, mailed to customers, or distributed to consumers at the point of sale.

Institutional advertising also has been carried on by the canned salmon and shrimp industries. Besides attempting to stimulate interest in the foods produced, the objective of their advertising has been to educate the consumer with respect to the advantages of serving canned shrimp and canned salmon frequently. The promotional activities of the canned salmon group have included a national canned salmon week campaign, advertisements placed in magazines with national circulation, and point-of-sale materials consisting of banners to be distributed widely among the retail trade. It is estimated that prior to the war, approximately 75,000 retailers used the advertising material provided by the canned salmon industry.

The shrimp canners' group sponsored advertisements in a national Sunday newspaper supplement and a woman's magazine with a large circulation. Material for use in food columns was furnished to a number of food editors throughout the country. Examples of their ads are shown on the following page.

Consumers over a large part of the country have been provided with current market information on fishery products by radio announcements prepared by the Fish and Wildlife Serv-

AMERICA'S FAVORITE



Canned Shrimp

COCKTAIL

Enjoy Deep-Sea Flavor of Canned Shrimp also in appetizers, soup, salads, entrees. Delicious and economical!

Look! Canned Shrimp Nutrition Score

✓ VITAMIN A	✓ PROTEINS	✓ MINERALS: Iron, Calcium, Copper
✓ VITAMIN B	✓ IODINE	

FREE RECIPES: Shrimp Canners Natl. Adv. Assn. Dept. AW11, New Orleans, La.

Excitingly New!

Canned Shrimp

a la king



Use Canned Shrimp instead of chicken in your regular recipe. 100 ways to enjoy Deep-Sea Flavor of Canned Shrimp!

Look! Canned Shrimp Nutrition Score

✓ VITAMIN A	✓ PROTEINS	✓ MINERALS: Iron, Calcium, Copper
✓ VITAMIN B	✓ IODINE	

FREE RECIPES! Shrimp Canners Natl. Adv. Assn. Dept. AW13, New Orleans, La.

SOME LIKE 'EM hot SOME LIKE 'EM cold



—but Everybody Likes

Canned Shrimp

1 can of cooked, shelled shrimp gives more shrimp meat than 1 pound raw, whole shrimp. Enjoy their deep Sea Flavor often!

Look! Canned Shrimp Nutrition Score

✓ VITAMIN A	✓ PROTEINS	✓ MINERALS: Iron, Calcium, Copper
✓ VITAMIN B	✓ IODINE	

FREE RECIPES! Shrimp Canners Natl. Adv. Assn. Dept. AW12, New Orleans, La.

ice. These radio announcements featured "good buys" of seasonal fish and shellfish on local markets and emphasized the nutritional qualities of fishery products. Methods of cooking fish and tips on buying fish were also incorporated in these broadcasts. War-induced difficulties have severely limited the distribution of this type of information but it will be developed on a broader basis when the need is acute and conditions permit.

These programs of institutional advertising undoubtedly have been of value to the fishery trade and to the general public. While in the aggregate, these have constituted a concerted effort to promote the sale of fishery products, they were not integrated in any way. If they were integrated into a general program, national in scope, and embracing all of the products of our fisheries, their beneficial effects might be multiplied. It would seem worth while for the industry to supplement existing brand advertising with a national institutional advertising program which would go far toward making fish an institution in the American household.

O-O-O

HOW OIL AND VITAMIN A ARE DETERMINED IN FISH LIVERS

By F. B. Sanford and G. C. Bucher*

With an increased volume of livers being sold on a potency basis, those fishermen, dealers, and others not familiar with laboratory techniques are becoming interested in the methods used by the chemists to determine oil content and vitamin A potency.

The procedures, particularly the determination of oil content, while requiring technical skill and training, are relatively simple. A sample of liver is weighed, a measured volume of a solvent similar in nature to gasoline is added, and the mixture is shaken. During this shaking, the oil and vitamin A in the liver are dissolved in the solvent. Then the undissolved liver material and the water are allowed to settle; leaving a clear solution of oil and vitamin A in the solvent. (Usually a centrifuge is used to hasten this separation.) Next a measured portion of this clear solution is placed in a container and heated slightly to drive off the solvent; after which the oil which remains is weighed. Knowing (1) the weight of oil dissolved in a measured portion of the solution, (2) the total volume of solvent used to extract the oil, and (3) the weight of liver sample from which the oil was extracted, the percentage by weight of oil in the liver can be calculated.

A second measured portion of the clear solution is used for the determination of vitamin A. This measurement depends essentially upon the fact that vitamin A absorbs ultraviolet

*Chemists, Seattle Fishery Technological Laboratory.

light and the more vitamin A there is in the solution, the more light that solution will absorb. That is, if an attempt is made to transmit ultraviolet light through a solution of vitamin A, the more vitamin A present, the less light will pass through.

While ultraviolet light is not visible to the human eye, there are a number of other light sensitive devices such as photographic film and photoelectric cells which do not share this limitation. Perhaps the most useful of these are the photoelectric cells, as they have the very convenient property of producing an electric current which is proportional to the intensity of the light falling upon them. This current can be measured by means of an electric meter. Thus, the intensity of a beam of light invisible to the eye is translated into a reading on a meter.

If a beam of white light is allowed to pass through a slit and then through a glass prism, an image of the slit can be projected onto a screen. This image will not be white, however, because the light has passed through the prism. One side of the image will be red, while the other side will be violet, with the colors orange, yellow, green, blue, and indigo between them. Now if a narrow slit is cut in the screen and a second screen placed behind the first, any color desired can be isolated on the second screen either by moving the slit in the first screen or by rotating the prism so that only the desired color is transmitted to the second screen. If a photoelectric cell is substituted for the second screen, it will be found to react even when the prism is turned beyond the violet light and nothing visible to the eye can be seen falling on the photoelectric cell. This reaction is due to the ultraviolet light.

These principles are utilized in the measurement of vitamin A by means of the spectrophotometer. A schematic drawing of the operating principles of this instrument is presented in Figure 1. An ordinary automobile headlight serves as the source of illumination. A slit placed between the headlight and the prism isolates a narrow beam of light, which is separated into the various colors of the spectrum when passed through the prism. The prism is rotated in such a way that the particular color desired (ultraviolet light for vitamin A studies) falls upon a second slit. This light then passes through a glass cell containing the solution of vitamin A, and, in turn, falls upon the sensitive element of a photoelectric cell. An electric meter connected to the photoelectric cell then indicates the amount of light passed by the vitamin A solution. (For Figure 1, see page 13.)

By first using oils of known potencies, the readings of the electric meter corresponding to various amounts of vitamin A can be determined. Thereafter, when an oil solution of unknown vitamin A potency is placed in the glass cell, its value can readily be determined from the reading of the electric meter.

O-O-O

THE CRISFIELD SEAFOODS LABORATORY--A COMMUNITY PROJECT IN QUALITY FISHERY PRODUCTION

At no time in the past has the production of quality fish and shellfish been as important as it is today. Competition from other foods and the desire to increase the per capita consumption of fish in the post-war period have made it imperative to produce high quality products. That the spirit of quality production has been further recognized by the fishing industry is indicated by the recent establishment of a Seafoods Laboratory at Crisfield, Md.

On August 1, 1943, seven shellfish dealers at Crisfield signed contracts for the services of a local laboratory, with the aim of closely checking the quality of their fresh crabmeat and shucked oysters. The activities of the laboratory were to be restricted to the sanitary control of the product. It was felt that strict adherence to the advice of the laboratory would effectively prevent any trouble with seizures due to lack of cleanliness or wholesomeness of the products. During the 18 months of the operation of the laboratory, this has proven to be true.

Mr. G. Clifford Byrd, who operates the laboratory, and his assistant, Mr. John Cox, feel that three functions characterize the project. First, is the routine inspection of all plants in the laboratory association. Periodic visits are made to each plant to determine the degree of cleanliness, efficacy of sterilization practices, and desirability of operational procedures. Following each inspection, the plant manager is instructed how various improvements may be made. The suggested changes may vary from the correction of some simple operation to an extensive re-arrangement of an entire plant.

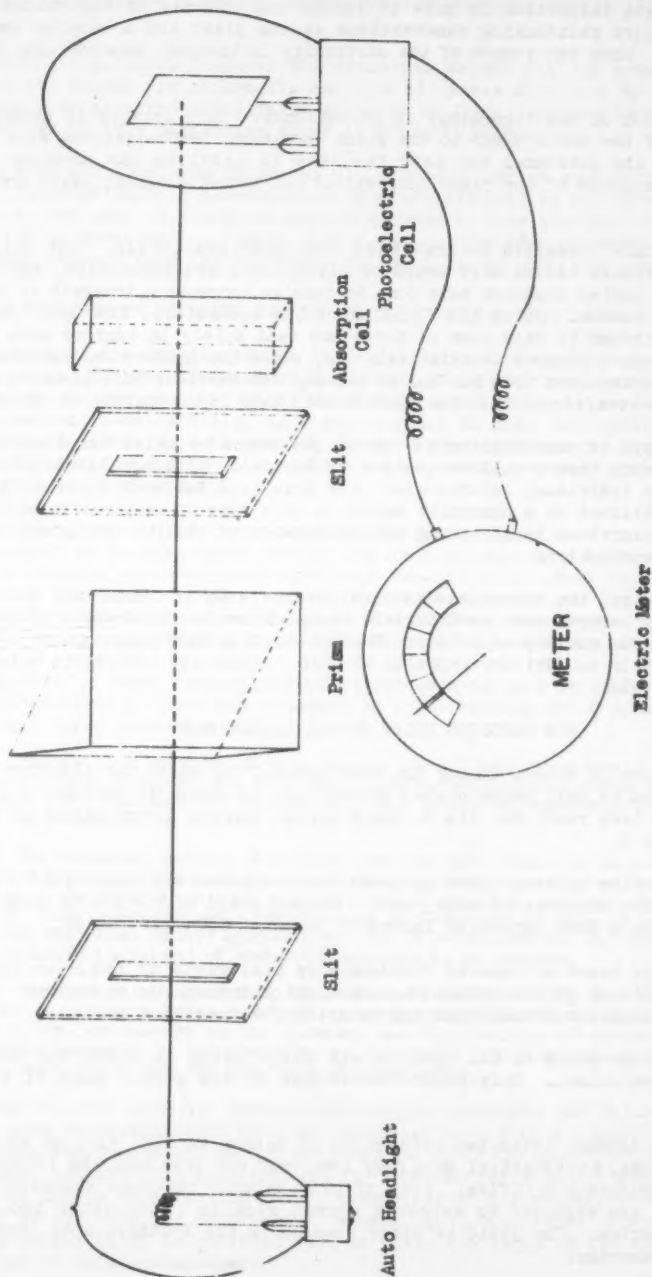


Figure 1

Next, samples of the finished products are taken to the laboratory at regular intervals and tested bacteriologically. Those showing high counts or excessive coliform scores are noted, and an immediate inspection is made to locate the sources of contamination at the plant. This may require painstaking observations at the plant and a careful check of individual operations. When the source of the difficulty is located, measures are recommended for its elimination.

The third function of the laboratory is educational. This service is accomplished by making the meaning of the tests clear to the plant operators. Demonstrations with the actual products indicate to the personnel the need for care in handling the product. At every opportunity, the principles of the plant inspections and bacteriological tests are carefully explained.

The results of this threefold program have been most gratifying. Not only have the plant owners and operators become more aware of cleanliness and sanitation, but individual crabmeat pickers and oyster shuckers have come to take an increasing interest in the quality of the products they handle. Since the founding of the laboratory, five more packers have signed contracts, although to date none of those who deal solely in oysters have joined the group. The cost of such a program is relatively low, since the packers who currently support the laboratory are paying less than one dollar per day for service. This seems to be a small cost for the increased confidence that the packers will have in the quality of their products.

The Crisfield type of organization is one of the means by which the fishing industry as a local unit can work toward uniform quality production. Although large producers have been able to maintain individual laboratories, the Crisfield Seafoods Laboratory is one of the first to be established on a community basis. It is a type of cooperative endeavor which can render essential services by stressing the maintenance of quality throughout every stage of processing and distribution.

During recent years, the bacteriologists of the Division of Commercial Fisheries have established temporary laboratories at Crisfield in an effort to cooperate with the crabmeat industry in improving the quality of its pack. The Division's bacteriologists and technologists are continuing to act in an advisory capacity to this cooperative laboratory which has been established at Crisfield.

OCF PREDICTS BELOW NORMAL SALMON PACK

The pack of salmon in Alaska during the 1945 season, for which the industry is already preparing, is expected to fall below normal production by about 15 percent but should be somewhat larger than last year, Dr. Ira N. Gabrielson, Deputy Coordinator of Fisheries, announced on February 9.

A pack of about five million cases is predicted, compared with last year's production of 4,856,000 cases--the smallest in many years. Average yield of the Alaska salmon fishery, which is the Territory's most important industry, is about 5,849,000 cases.

The prediction is based on reports furnished by biologists of the Fish and Wildlife Service as to the condition of the stocks of salmon, and on information on economic conditions, including available supplies of manpower and shipping for the industry.

While below-average packs of all species are anticipated in 1945, the most serious decline will be in red salmon. Only about two-thirds of the normal pack of this choice species is expected.

In Southeastern Alaska, estimated production of salmon in 1945 will be about two and a quarter million cases, a substantial gain over last year but less than the 10-year average, according to the Coordinator's Office. Runs of pink salmon, the most abundant species in Southeastern Alaska, are expected to approach normal size in 1945, after two seasons of abnormally low production. The yield of other species in the southern area, however, will probably fall below average.

A nearly normal production of more than two million cases is predicted for Central Alaska, although other species are counted on to make up the expected deficit of about 20 percent in the pack of red salmon.

In Western Alaska, where 90 percent of the pack normally consists of red salmon, the effect of the small runs of this species will be felt most sharply. In this area the Coordinator's Office predicts a pack of about 600,000 cases--a decline of 42 percent compared with 1944.

In Bristol Bay, which includes the principal salmon fishing areas of Western Alaska, the runs of red salmon are abnormally small in all years divisible by five. Although these reduced runs have occurred every fifth year for at least the past twenty years, the reason for the decline in this particular stock is not well understood.

As in 1943 and 1944, the Alaska salmon industry, which begins its operations during June, will function under a concentration plan administered by the Office of the Coordinator of Fisheries. The plan is a wartime measure adopted to make the most efficient use of available supplies of manpower, equipment, and shipping. The 1945 concentration plan will differ only in minor details from the procedure followed in the previous years of its operation.

OCF OUTLINES POLICY WITH RESPECT TO CONSTRUCTION OF FISHING VESSELS IN 1945

The Office of the Coordinator of Fisheries announced on February 26 that as of March 1, 1945, it would temporarily discontinue making favorable recommendations to the War Food Administration and the War Production Board for authorization to construct new fishing vessels. To prevent undue hardship, an exception may be made for owners who ask to replace vessels lost subsequent to September 30, 1944, by marine disasters, such as fire, collision, stranding, foundering, and the like. This does not include replacement of vessels lost by reason of sale or obsolescence.

In October 1944, the OCF indicated that its 1945 program for fishing vessel construction would be largely on a replacement basis, and that a temporary freeze on new construction would be recommended whenever materials requirements threatened to exceed the allotments for comparable quarters of 1944. Outstanding 1945 authorizations for the first two quarters are 13 percent ahead of the comparable period last year, and advance authorizations through 1945, as of the end of February, total 65 percent of approvals for the entire year of 1944.

In addition to these indications of an accelerated rate of construction exceeding replacement requirements, there are a number of other reasons which prompt the imposition of a moratorium. Among these are:

1. Tightening of Selective Service regulations will have the effect of reducing the available numbers of experienced fishermen, captains, and engineers during the coming months. These more rigid standards for deferment will also affect the manpower of shore plants required for processing and distributing the catch.
2. The increasing shortage of critical materials will reduce the materials available, not only for actual construction of the vessels, but for their equipment and operation. Cordage and netting, for example, will be in short supply. Industries supplying engines, and practically all other components, will likewise have their manpower problems of increasing seriousness. For the latter reason, approvals will not be recommended for new fishing vessels, even where an outright allotment of controlled materials is not required.
3. The War Food Administration, under date of January 23, 1945, issued a general statement of policy respecting materials and facilities required by the Nation's food industries. Included in this announcement was the statement that "applications for equipment or construction for postwar expansion, or for desirable, but not urgent plant improvement, should be deferred." Fishing vessels must meet the same tests of essentiality.

The OCF will act upon all CMP-4-A applications submitted and pending as of February 28, 1945. Its area representatives will be instructed to notify all applicants after that date that favorable recommendation cannot be given to their CMP-4-A applications for materials for new boats, and WPB-1319 applications for engines for similar purpose. The applicant will have the choice of deferring actual submission of his request until the freeze is terminated, or he may have the privilege of submitting it with every prospect that it will meet with denial unless proof is provided that it meets the terms of the exception set forth in paragraph one of this announcement.

Requests to secure engines, both Diesel and gasoline, for replacement purposes only, are not affected, and these applications will be processed as heretofore.

The general intent of the announced policy is to maintain a balance between the size of the fishing fleet and the manpower, materials, equipment, and facilities available to operate that fleet and handle its catch. In some few categories, the tonnage or number of vessels may still be slightly below pre-war levels, but this will be largely compensated for by actual and sizable increases in other categories. It is expected that later on in the year, limited construction may be resumed. The general situation with respect to manpower, materials, and equipment will be watched carefully, and any substantial improvement will be reflected in a relaxation of this temporary freeze. Announcement will be made to the fishing industry through appropriate channels when this occurs.

OCF ALLOWS DELIVERIES OF SMALL PILCHARDS BY SMALL BOATS FOR TWO WEEKS

On February 1, the Area II office of the OCF, in San Francisco, issued Area Coordinator's General Direction P-19, entitled "Temporary Provision for Small Fish Deliveries in Monterey by Small Boats." This order extends permission for small boats to land small pilchards at Monterey as provided in Direction P-18 (Fishery Market News, Feb. p. 20), in the period February 1 through 15. Added are the following provisions:

The definition of "load of small pilchard" in General Direction P-13 shall apply also to this direction.

This direction does not restrict the right of the smaller vessels to bring in loads of large pilchard (sardines) without any limit except such as is generally applicable in the port or is fixed pursuant to the terms of General Direction P-17, "Limitation of Delivery."

WMC AND SELECTIVE SERVICE TIGHTEN DEFERMENT PROCEDURE

A plan approved by the Office of War Mobilization governing the procedure for making the requests for deferment of a limited number of men under 30 years of age who hold key positions in war industries was announced jointly on February 18 by Maj. Gen. Lewis B. Hershey, Director of the Selective Service System, and Paul V. McNutt, Chairman of the War Manpower Commission.

The new procedure will permit a very limited number of all men who were classified as 2-A or 2-B on January 1, 1945, to be certified to Selective Service local boards as essential on their civilian jobs. The number of men to be recommended for deferment will vary among establishments. In some, where substitute workers can be obtained by recruitment or upgrading, or where the activity is not vital to the war effort, no further recommendation for deferments will be made. The primary objective is to protect the war production lines where induction of irreplaceable key men will retard the war effort, as well as men in this group whose induction would endanger public health and safety.

The plan was worked out by a committee appointed on January 17 by James F. Byrnes, Director of War Mobilization and Reconversion. The committee included General Hershey, J. D. Small, Executive Officer, War Production Board; Howard Bruce, Acting Director of Material, War Department; and Rear Admiral F. G. Crisp, Director, Division of Shore Establishments and Civilian Personnel, Navy Department. Mr. McNutt was named chairman.

The committee was appointed to protect a vital "hard core" of workers in the 26 through 29-age group in war production in view of increased calls for men for the Armed Forces and the necessity of filling these calls with as many men from the younger age group as possible.

The plan recommended by the committee, and approved by the Office of War Mobilization, was agreed upon after a review of various methods by which the objective could be attained. It provides that agencies in Government responsible for procurement and production of war goods, and those responsible for the maintenance of essential services, may certify to local boards of the Selective Service System the names of men 18 through 29 years of age who, in the interest of the war effort, should be given the greatest consideration for occupational deferment.

Under this plan local boards will still have the right to defer registrants certified or not certified, if in their judgment such a registrant would qualify for deferment under a strict interpretation of being "necessary to and regularly engaged" in war production or

a war supporting activity. It was emphasized that the decision as to whether a man will be deferred or not will rest solely with the local board, subject to appeal.

Further details revealed that this plan will include all registrants 18 through 29, occupationally deferred in 2-A or 2-B, and will replace the current procedure involving the filing of forms known as 42A Special for men 18 through 25.

"It is realized by all the agencies concerned," General Hershey and Chairman McNutt declared, "that the plan is not perfect but it does constitute the best reconciliation of the competing needs for manpower that can be worked out at this time."

The agencies that may certify the names of workers under the new program include:

Army Service Forces	Coordinator of Fisheries
Navy Department	Rubber Reserve
Army Air Forces	Solid Fuels Administration for War
War Production Board	Review Committee on Deferment of Government Employees
United States Maritime Commission	National Roster of Scientific and Specialized Personnel
Petroleum Administration for War	(for the Committee on Research and Scientific Personnel)
Office of Defense Transportation	Office of Scientific Research and Development
War Food Administration	Procurement and Assignment Service

The plan has been discussed with the certifying agencies, and the Selective Service System is at present engaged in working out with them the administrative details that will be involved in its operation.

PROCEDURE FOR REQUESTS FOR DEFERMENT OUTLINED

Details of the plan approved by the Office of War Mobilization and Reconversion governing the procedure for making requests for deferment of a limited number of men under 30 years of age who hold key positions in war industries were contained in a memorandum sent to local boards on February 25 by National Headquarters of Selective Service.

The new procedure calls for the filing of a new form, known as the Form 42A (Special Revised), for registrants under 30 for whom occupational deferment is sought, and for certification by agencies in the Government responsible for procurement and production of war goods and those responsible for the maintenance of essential services, in order to aid local boards in determining which registrants, in the interest of the war effort, should be given the most serious consideration for occupational deferment.

Selective Service officials emphasized, however, that employers may file the new form with the local board even though certification has been denied by the Federal Government agency having jurisdiction. It may also be filed if the employer does not come within the jurisdiction of any Federal agency. The local board will be empowered to grant or deny the deferment request as its judgment of all facts available dictates, but the boards are instructed to give the certified requests the most serious consideration.

Under the new regulations registrants of the ages 30 through 33 to be eligible for deferment must be "necessarily to and regularly engaged in" an activity in war production or in support of the national health, safety, or interest.

Previously, it was only required that registrants in this age group to be eligible for deferment be "regularly engaged in" an activity in support of the national health, safety, and interest or an activity in war production.

The memorandum states:

"If all other factors are equal, a father should be given greater consideration for occupational deferment than a nonfather in this age group."

Concerning registrants of the ages 34 through 37, the memorandum states:

"Merely the determination is required that the registrant is 'regularly engaged in' an activity in war production or in support of the national health, safety or interest."

Stressing the fact that the requirements of the Armed Forces for combat replacements have sharply increased, that the supply of physically fit men in the age group 18 through 25 is practically exhausted, and that the supply of men 26 through 29 is extremely limited, the memorandum to the local boards states:

"the prospect for registrants 18 through 29 is that they will be inducted unless the information submitted to local boards by employers ... indicates that they are 'necessary to and regularly engaged in' and that they are indispensable and irreplaceable in an activity in war production or in support of the national health, safety, and interest."

Physically fit men in the 30 through 37-year-old group--especially those under the age of 34--are confronted with the prospect of induction "to the extent necessary to fill the calls."

Separate procedure is continued for the processing of men 18 through 29 in the Merchant Marine whose deferment is requested.

Procedure applicable to Federal Government employees, ages 18 through 29, will be similar to the procedure for registrants in private employment, provided that every deferment request must continue to be made in accordance with Public Law 23 and must bear the prescribed authorized Government Request stamp or notation.

Certain employers, the memorandum states, will be requested to file the new Form 42A (Special Revised) to the appropriate agency of the Federal Government for certification or denial of certification. The agencies have agreed to specific limitations upon the total number of certifications that will be made under the procedure by each agency and to definite limitations upon the type of persons to be certified.

The list of agencies is as follows:

Army Service Forces	Coordinator of Fisheries
Navy Department	Rubber Reserve
Army Air Forces	Solid Fuels Administration for War
War Production Board	Review Committee on Deferment of Government Employees
Maritime Commission	National Roster of Scientific and Specialized Personnel
Petroleum Administration for War	Office of Scientific Research and Development
Office of Defense Transportation	Procurement and Assignment Service
War Food Administration	

The division of jurisdiction over the activities in war production or in the national health, safety, and interest will be determined by a committee of the agencies, the memorandum explains, and the activities under the jurisdiction of the agencies listed are not contained in the memorandum.

TRADE COMMISSION PLANS HEARING ON TUNA TRADE PRACTICES

The Federal Trade Commission on February 17 announced that a public hearing will be held beginning at 10 a.m., March 26, 1945, in the hearing room, Federal Trade Commission Building, Constitution Avenue at Sixth Street, N.W., Washington, D. C., in the matter of amending the Trade Practice Rules for the Tuna Industry as promulgated by the Federal Trade Commission on August 27, 1940.

Opportunity will be extended to any and all persons, partnerships, associations, or other parties or groups, affected by or having an interest in said rules, including consumers, to be heard in the premises at said hearing, and to present their views, including such pertinent information, suggestions or objections as they may desire to submit. In addition to or in lieu of oral presentation at the hearing, said views, suggestions, objections, or other pertinent information may be submitted in writing, pursuant to this notice, by memorandum, letter, or other communication which should be filed with the Commission not later than March 26.

For the purposes hereof copies of said rules may be obtained from the Commission upon request.

Among the matters to be considered pursuant to this notice are the following suggested amendments to Rules 1 and 2 of such Tuna Industry Rules:

Suggested Amendment to Rule 1:

Add the following to Rule 1 as new subsection (c), the present subsection (c), "TUNA FLAKES," to become subsection (d):

"(c) GRATED or SHREDDED TUNA:

- "(1) The term 'Grated Tuna' or 'Shredded Tuna' as herein used shall be deemed to be the descriptive term for small uniform pieces of wholesome cooked tuna meat produced in this form by a mechanical process. The pieces shall be free from dark meat, bones, skin, extraneous tissue and debris, and tuna meat used for this type of pack shall be of a kind and quality at least equal to that employed in packing 'Standard Tuna' as described in subsection (b) (1) above.
- "(2) The term 'Grated White Meat Tuna' or 'Shredded White Meat Tuna' as herein used shall be deemed to be the descriptive term for like small uniform pieces of wholesome cooked albacore meat prepared and packed in the same manner. The tuna meat used shall be of a kind and quality at least equal to that employed in packing 'Standard White Meat Tuna' as described in subsection (b) (2) above."

"FISHES CLASSED AS TUNA: Under these rules the following species, and no others, shall be deemed to be 'tuna':

- (1) *Germo alalunga* (Albacore)
- (2) *Neothunnus macropterus* (Yellowfin)
- (3) *Thunnus thynnus* (Bluefin)
- (4) *Katsuwonus pelamis* (Striped Tuna, Skipjack, or Ahi)
- (5) *Thunnus orientalis* (Oriental Tuna)
- (6) *Thunnus maccoyi* (Southern Tuna)"

Suggested Amendment to Rule 2:

Change Rule 2 to read as follows:

"Rule 2 - Deceptive Designations:

"It is an unfair trade practice to sell, offer for sale, advertise, describe or otherwise represent, directly or indirectly, any industry product as 'Fancy Tuna,' 'Fancy White Meat Tuna,' 'Standard Tuna,' 'Standard White Meat Tuna,' 'Grated Tuna,' 'Shredded Tuna,' 'Grated White Meat Tuna,' 'Shredded White Meat Tuna,' 'Tuna Flakes,' 'Flakes,' 'White Meat Flakes,' or by similar designation, when such product does not conform to the definitions set out in Rule 1 above."

Other amendments, including amendments to the foregoing or to any other rule or part of said Trade Practice Rules for the Tuna Industry promulgated August 27, 1940, may be submitted or proposed for consideration.

The Commission will take action in the premises after due consideration of all matters presented at the hearing or otherwise.

FOOD HANDLING CHARGES TO BE SET BY OPA REGIONAL OFFICES

Authority has been delegated to OPA regional offices to establish maximum charges for the processing, packing, and loading of agricultural commodities and other food products, the OPA announced on February 21. This action will permit field offices to act quickly when changes in prices are found necessary to process, pack, or load agricultural and other food products to save them from being spoiled or wasted. The authority can, in turn, be delegated by regional administrators to district directors.

Most orders issued under this authority will be those necessary to provide temporary relief, OPA said. No order can be made effective for more than 90 days. However, such orders may be continued in effect beyond 90 days by amendment if approval is obtained from OPA's national office.

"Agricultural commodities" mean fruits, vegetables, cereals, nuts, seeds, grain, feed and their by-products.

"Other food products" mean meat, game fish, poultry products, dairy products and their by-products.

(Revised Supplementary Service Regulation No. 43 to RMFR-165--Delegation of Authority to Issue Orders Affecting Agricultural Services--became effective February 26, 1945.)

MARITIME COMMISSION DISPOSES OF SURPLUS MARINE EQUIPMENT

An inventory total showing \$6,142,721 in surplus stocks available for disposal at the start of the first quarter of 1945, was announced on February 12 by the newly organized Contract Settlement and Surplus Materials Division of the Maritime Commission.

The inventory report includes the following breakdown:

Marine Boilers	\$ 147,941
Winches, Windlasses, Capstans	1,142,470
Small Craft & Misc. Equipment	1,840,441
Marine Engines	2,878,109
Marine Lighting Equipment	133,239
Wire Rope Slings	521
Total Inventory Reported	\$6,142,721

Approximately 50 percent of the surplus materials total consists of new and used marine engines (gas and Diesel) ranging from 200 to 1,000 horsepower. Maritime Commission officials stated that the market has been extremely active with sales going to domestic and export outlets.

The Contract Settlement and Surplus Materials Division of the Maritime Commission has generally adopted a "fixed price" policy in disposing of materials declared to it as surplus. After Government agencies are notified that stocks are available and their indicated needs are filled, thorough investigation of buyer outlets is made and market conditions analyzed. The prices set on materials allow for wholesale and retail distribution.

This policy of merchandising has resulted in an 81 percent recovery based on actual costs to the Government of the items sold during the last quarter of 1944, it was stated.

FISHERY LEAFLETS

The following Fishery Leaflets became available during December, January, and February. Copies are available, free of charge, from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Illinois.

Number	Title
104	The Canning of Maine Sea Herring
107	Opportunities for Small Business in the Fisheries of the Pacific Northwest and Alaska

Sectional Marketing Reviews

FISHERIES OF PUERTO RICO

For some months, the Puerto Rican Government has been engaged in an emergency fishery program. A major project thereof has been the procurement of gear. In 1942 lack of gear caused a curtailment of fishing. This condition was remedied by the later purchases, although the annual catch was not raised beyond its pre-war level of 2½ to 3 million pounds. According to the Division of Fish and Wildlife Conservation of the Insular Government's Department of Agriculture and Commerce, the following fishermen, equipment, and gear were engaged in the commercial fisheries of Puerto Rico in 1942.

Fishermen	1,590	Gill Nets	43
Motor Boats	1	Cast Nets	318
Sailboats	200	Fish Pots	1,128
Rowboats	460	Line Trawls	24,000 fathoms of line
Miscellaneous boats	3	Hand Lines	626,000 fathoms
Beach-seines	44	Troll Lines	200,000 fathoms

Fresh Fish Trade

JANUARY LANDINGS AT BOSTON, GLOUCESTER, AND PORTLAND 49 PERCENT GREATER THAN IN 1944

Receipts of fishery products during January at the ports of Boston and Gloucester, Mass., and Portland, Maine, showed a decrease of 4 percent compared with landings during December but an increase of 49 percent compared with January 1944, according to data published in Current Fishery Statistics No. 178 by the Fish and Wildlife Service. January landings totaled 15,216,000 pounds, valued to the fishermen at \$1,115,200, representing an average price of 7.33 cents per pound. This compared with 6.89 cents received in December and 6.74 cents in January 1944. Four items--haddock, rosefish, pollock, and cod--accounted for 93 percent of the total landings during the month.

Considering the landings by ports, 9,514,000 pounds, valued at \$785,800, were landed at Boston; 5,011,000 pounds, valued at \$293,400, at Gloucester; and 691,000 pounds, valued at \$36,100 at Portland.

During the month, 189 vessels made 492 trips to the fishing grounds. This compares with 151 vessels which made 355 trips during January 1944.

Landings by Fishing Craft at Boston and Gloucester, Mass., and Portland, Maine

Item	January 1945		December 1944		January 1944		12 mos. ending with December 1944	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	2,756,380	8.25	3,799,626	8.14	1,315,173	8.21	63,835,681	6.89
Haddock	5,009,027	8.90	3,209,902	8.96	3,106,058	8.89	89,552,686	7.62
Salmon:								
White	280,730	7.21	300,375	7.52	351,414	7.44	5,596,772	6.68
Red	20,729	2.99	6,178	2.75	385,443	3.23	2,186,811	2.47
Pollock	3,119,855	6.92	3,171,245	6.65	604,668	6.71	18,025,224	5.24
Cusk	35,300	7.49	58,020	7.45	97,254	7.43	1,463,887	6.26
Halibut	7,723	17.53	1,099	18.20	4,241	16.48	146,737	17.74
Mackerel	680	10.59	60	20.00	-	-	46,433,840	4.79
Flounders:								
Gray sole	103,320	8.88	104,486	8.88	125,472	9.14	1,952,154	7.81
Lemon sole	74,525	16.00	118,785	16.00	12,475	10.99	876,053	10.14
Yellowtail	189,695	6.52	323,163	6.50	250,661	7.46	1,883,346	6.10
Blackback	124,371	9.63	58,315	9.84	136,754	9.71	1,020,855	8.30
Dab	184,638	6.44	166,519	6.37	96,459	6.35	2,909,826	5.14
Fluke	-	-	-	-	-	-	315	14.92
Other	40	-	-	-	-	-	1,235	-
Swordfish	-	-	-	-	-	-	470,776	29.88
Rosefish	3,215,821	4.21	4,535,372	4.22	3,534,778	4.18	104,080,680	3.86
Whiting	19,480	2.89	25,123	5.06	4,845	3.14	15,340,530	3.95
Wolfish	52,920	7.50	8,110	7.50	10,637	7.67	880,270	5.21
Ocean pout	900	3.00	-	-	42,827	4.96	149,555	3.70
Scallops (meats)	8,371	38.00	-	-	31,902	35.16	105,652	35.45
Other	11,276	-	12,638	-	82,583	-	563,286	-
Total	15,215,781	7.33	15,899,016	6.89	10,193,644	6.74	357,476,171	5.71
By ports:								
Boston	9,513,980	8.26	7,240,362	8.34	4,542,925	8.47	151,761,586	6.98
Gloucester	5,010,914	5.85	7,816,761	5.73	4,748,825	5.43	188,661,349	4.82
Portland	690,887	5.23	841,893	5.13	901,894	4.95	17,053,236	4.29

*Weighted average of prices per pound paid to fishermen

NEW BEDFORD LANDINGS FOR JANUARY 30 PERCENT BELOW 1944

Landings of fishery products during January at New Bedford, Mass., totaled 3,000,000 pounds, valued to the fishermen at \$278,700, according to data published in Current Fishery

Statistics No. 172 by the U. S. Fish and Wildlife Service. This was an increase of three percent in amount landed but a decrease of 11 percent in value compared with December. Compared with January 1944, when 4,287,000 pounds, valued at \$332,600, were landed, it was a decrease of 30 percent in volume and 16 percent in value.

During the month, 86 craft made 145 trips to the fishing grounds. This compares with 112 craft which made 224 trips in January 1944.

The over-all weighted average price per pound received by the fishermen for their catch during January was 9.29 cents as compared with 10.82 cents during December and 7.76 cents during January 1944.

The principal items landed were haddock, yellowtail, and cod, accounting for 88 percent of the total landings.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	January 1945		December 1944		January 1944		12 mos. ending with December 1944	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Butterfish	620	5.16	1,061	7.26	-	-	65,439	6.88
Cod	358,088	8.15	295,254	8.08	308,942	7.80	8,211,166	7.02
Haddock	1,293,364	8.97	1,642,473	8.97	262,806	8.99	22,465,994	7.49
Halibut:								
White	6,423	8.35	7,542	7.85	1,334	7.95	250,084	6.70
Red	-	-	4,110	2.09	50	4.00	1,923,918	1.90
Ocean pout	39,342	2.50	470	3.19	660,320	5.30	3,225,009	6.42
Pollock	26,262	6.97	13,910	6.94	1,112	6.20	222,877	5.08
Cusk	-	-	-	-	-	-	355	5.35
Halibut	309	17.80	251	17.53	170	15.88	36,623	17.30
Mackerel	-	-	-	-	-	-	6,196,405	5.05
Flounders:								
Gray sole	84,425	8.94	1,155	9.00	67	8.96	40,142	7.16
Lemon sole	84,747	16.00	203,855	16.00	25,860	11.04	3,704,979	10.55
Yellowtail	989,414	6.50	455,061	6.48	2,901,873	7.50	14,354,376	6.36
Blackback	59,271	8.30	88,956	9.99	44,587	9.90	8,854,012	7.07
Dab	2,807	6.45	480	6.46	955	6.81	72,212	4.99
Fluke	30,633	22.58	25	4.00	-	-	553,941	15.52
Other	240	2.92	-	-	-	-	-	-
Scup (porgy)	100	5.00	-	-	-	-	223,027	3.29
Swordfish	-	-	-	-	-	-	258,987	29.50
Rosefish	45	4.44	155	4.52	-	-	7,165	4.26
Whiting	-	-	919	4.35	-	-	134,681	3.61
Wolfish	465	7.53	215	7.44	150	7.33	47,385	4.74
Scallops (meats)	105,425	37.98	182,371	38.20	68,646	34.99	4,008,812	32.53
Other	1,582	-	1,944	-	9,892	-	78,130	-
Total	2,999,562	9.29	2,900,217	10.82	4,286,764	7.76	74,935,719	8.38

*Weighted average of prices per pound paid to fishermen.

NEW YORK RECEIPTS FOR JANUARY GAIN 10 PERCENT OVER DECEMBER

Despite the coldest January in five years, receipts of fishery products at New York's salt-water market showed gains over December and January 1944, according to the Service's Market News office in that city.

Among species showing large increases over January 1944 were cod, haddock, pollock, and whiting, while southern species such as bluefish, croaker, king mackerel, sea bass, and Spanish mackerel also showed appreciable gains. Ocean pout, which was received in great quantity in January 1944, decreased 92 percent. Yellowtail flounder and smelt decreased 63 and 59 percent, respectively.

Vessel landings (52 trips) totaled 1,578,000 pounds to show an increase of 101 percent over December's landings. Leading species landed at New York were haddock, 474,600 pounds; sea bass, 334,500; fluke, 270,900; scup, 206,000; and yellowtail (dab), 120,300. The last four of these items showed sizable gains over December totals.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	January 1945		Jan. compared with		December 1944	January 1944
	Pounds	Percent	Dec. 1944	Jan. 1944	Pounds	Pounds
Classification:						
Fish	12,155,000	+ 17		+ 10	10,360,000	11,076,000
Shellfish, etc.	6,012,000	- 1		+ 6	6,089,000	5,667,000
Total receipts	18,167,000	+ 10		+ 9	16,449,000	16,743,000
Important Items:						
Cod	1,327,000	- 20		+ 45	1,664,000	915,000
Flounders:						
Blackbacks	371,000	- 4		-	388,000	370,000
Yellowtail	1,108,000	+ 74		- 63	637,000	2,995,000
Fluke	419,000	+		+ 19	8,000	352,000
Haddock	1,281,000	- 7		+ 364	1,373,000	276,000
Halibut	197,000	- 44		+ 29	351,000	153,000
Mackerel	336,000	+ 1		+ 66	333,000	203,000
Pollock	865,000	+ 30		+	664,000	69,000
Sablefish	312,000	+ 212		+ 203	100,000	103,000
Salmon	270,000	- 5		- 5	284,000	283,000
Scup (porgy)	281,000	+ 44		- 46	195,000	525,000
Sea bass	444,000	+ 594		+ 122	64,000	200,000
Smelt	394,000	+ 22		- 59	322,000	951,000
Spanish mackerel	1,045,000	+ 72		+ 66	608,000	631,000
Whiting	662,000	- 20		+ 174	832,000	242,000
Clams, hard	2,310,000	+ 11		+ 19	2,074,000	1,937,000
Lobsters, live	515,000	- 3		+ 18	531,000	437,000
Oysters, shell	1,639,000	+ 7		+ 12	1,530,000	1,458,000
Shrimp (prawn)	1,020,000	- 20		- 11	1,275,000	1,151,000
Arrivals by:						
Fishing vessels (52 trips)	1,578,000	+ 101		+ 51	785,000	1,048,000
Truck, freight, and express	16,589,000	+ 6		+ 6	15,664,000	15,695,000

*Excluding imports entered at New York City.

GOOD WEATHER SPURS GULF PRODUCTION IN JANUARY

Exceptionally good weather was one of the main reasons for a great increase in production of fishery products in January. Most major items showed large increases over December as well as over January 1944.

Use of shrimp for canning showed a decided gain due partially to a raise in OPA's ceiling prices for the two large sizes of shrimp. One other factor was a labor dispute at Biloxi during January 1944 which caused a total cessation of seafood production at that point. This year the Biloxi area has had the largest production of any area in the Gulf section.

Production of Fishery Products in the Gulf States*

Item	Unit	January 1945	January 1945 compared with		December 1944	January 1944	12 months Jan.-Dec. 1944
			Dec. 1944	Jan. 1944			
			Percent	Percent			
Shrimp:							
For canning	Bbls.	5,993	+ 5	+ 832	5,704	643	115,915
Other	"	19,482	+ 22	+ 65	15,942	11,798	239,115
Total	"	25,475	+ 18	+ 105	21,646	12,441	355,030
Oysters:							
For canning	"	14,692	-	- 18	-	17,895	326,889
Other	"	44,070	+ 15	+ 55	38,186	28,463	248,513
Total	"	58,762	+ 54	+ 27	38,186	46,358	575,402
Crabs, hard	Lbs.	185,880	+ 5	+ 130	176,200	80,710	368,787
Crabmeat, fresh-cooked	"	13,500	- 2	+ 85	13,750	7,280	1,107,843
Salt-water fish	"	459,760	+ 26	- 1	364,630	464,321	5,207,784
Fresh-water fish	"	44,624	+ 13	+ 112	39,645	21,070	691,277

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

CHICAGO FISHERY RECEIPTS DECREASE DURING JANUARY

Receipts of fresh and frozen fishery products in the Chicago wholesale market during January were 17 percent less than in January 1944 and 10 percent less than in December, according to the Service's Fishery Market News office at Chicago.

Receipts totaled 4,880,000 pounds compared with 5,856,000 for January 1944. This decrease was largely due to sharp declines in receipts of lake herring, lake trout, carp, pickerel, suckers, and shrimp. These offset a gain of 387,000 pounds in halibut arrivals.

Receipts of salt-water fish and shellfish combined increased 15 percent compared with January 1944, attributable to increases in receipts of halibut, rosefish, and oysters in the shell.

The present trend in the Chicago area indicates the consumption of an increasing proportion of salt-water fish and shellfish.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	January 1945	January 1945 compared with		December 1944	January 1944	12 months Jan.-Dec. 1944
		Dec. 1944	Jan. 1944			
Classification:	Pounds	Percent	Percent	Pounds	Pounds	Pounds
Fresh-water fish	2,445,000	+ 11	- 30	2,212,000	3,485,000	38,132,000
Salt-water fish	1,935,000	- 18	+ 16	2,346,000	1,673,000	20,439,000
Shellfish, etc.	500,000	- 41	- 28	850,000	698,000	8,089,000
Total receipts	4,880,000	- 10	- 17	5,408,000	5,856,000	66,660,000
Important Items:						
Carp	270,000	+ 19	- 26	226,000	363,000	2,703,000
Lake herring	183,000	- 54	- 48	402,000	349,000	3,086,000
Lake trout	185,000	- 31	- 57	270,000	432,000	7,310,000
Pickerel	83,000	+118	- 52	38,000	172,000	954,000
Suckers	123,000	+ 11	- 61	111,000	314,000	2,373,000
Whitefish	527,000	+127	- 2	232,000	539,000	5,893,000
Yellow pike	284,000	+ 10	- 16	259,000	340,000	3,443,000
Fillets:						
Cod	79,000	- 28	- 24	110,000	104,000	2,401,000
Rosefish	281,000	+111	+ 30	133,000	216,000	2,272,000
Halibut	723,000	- 46	+115	1,332,000	336,000	7,948,000
Mackerel	4,000	- 73	- 92	15,000	49,000	304,000
Salmon	278,000	- 27	+ 8	375,000	257,000	2,651,000
Whiting	132,000	+ 35	- 19	98,000	162,000	827,000
Oysters, shell	124,000	+ 33	+ 77	93,000	70,000	539,000
Oysters, shucked	136,000	-	- 27	136,000	136,000	630,000
Shrimp	166,000	- 67	- 52	498,000	344,000	5,758,000
Leading Sources:						
Louisiana	127,000	- 51	- 53	259,000	272,000	3,734,000
Massachusetts	571,000	+ 64	- 5	349,000	600,000	5,299,000
Michigan	171,000	- 66	- 48	500,000	329,000	7,728,000
Minnesota	517,000	+210	- 9	167,000	569,000	3,386,000
Wisconsin	355,000	- 23	- 40	507,000	649,000	7,558,000
Alberta	375,000	+736	- 5	45,000	397,000	2,057,000
British Columbia	117,000	- 14	- 30	358,000	456,000	6,069,000
Manitoba	551,000	+ 24	- 49	446,000	1,084,000	7,907,000
Domestic total	3,452,000	- 21	- 2	4,366,000	3,519,000	45,948,000
Imported total	1,428,000	+ 37	- 39	1,042,000	2,337,000	20,712,000
Transported by:						
Truck	547,000	- 33	- 59	822,000	1,320,000	14,664,000
Express	2,202,000	+ 48	-	1,487,000	2,202,000	27,650,000
Freight	2,131,000	- 31	- 9	3,099,000	2,334,000	24,346,000

SEATTLE RECEIPTS DURING JANUARY SHOW SMALL INCREASE

Landings and wholesale receipts of fresh and frozen fishery products at Seattle during January gained about 3 percent over December, according to the Service's local Market News office. A total of 3,049,000 pounds was received, a decline of 21 percent compared to 3,853,000 pounds for January 1944.

A little less than half of the month's total consisted of frozen fishery products from Alaska and Canada, with frozen halibut and salmon accounting for the major portion of these shipments.

Local receipts of true cod, Columbia River smelt, Dungeness crabs, and Pacific oysters showed considerable improvement over both the preceding month and January 1944. The local shark fishery landed only 200 pounds of carcasses compared to 187,000 pounds in January 1944,

the landings of the shark fleet consisting principally of groundfishes such as lingcod, rockfishes, and sole.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	January 1945	January 1945 compared with		December 1944	January 1944	Jan.-Dec. 12 months 1944
	Pounds	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	3,049,000	+ 3	- 21	2,965,000	3,853,000	68,140,000
<u>Important Items:</u>						
Cod, true	314,000	+492	+516	53,000	51,000	641,000
Lingcod	154,000	- 27	+ 10	211,000	140,000	6,276,000
Rockfishes	256,000	+ 14	+ 79	224,000	143,000	5,610,000
Sablefish	130,000	- 28	+348	180,000	29,000	3,889,000
Salmon	362,000	- 37	- 54	571,000	788,000	12,244,000
Shark	200	+	- 99	-	187,000	440,000
Smelt	61,000	+154	+ 56	24,000	39,000	559,000
Sole	118,000	- 23	- 34	153,000	180,000	6,306,000
Shellfish	686,000	+ 55	+ 30	442,000	526,000	4,708,000
Livers	154,000	- 56	- 12	350,000	175,000	5,985,000

*Halibut and shark fleets and receipts from local and all other sources.

OPA ISSUES MPR-579 COVERING FRESH AND FROZEN FISH

An over-all reduction of about one cent a pound in prices consumers pay for fresh and frozen fish of the North Atlantic species will result from a new price regulation issued by the Office of Price Administration, that agency announced on February 27.

Three main groups of North Atlantic fish are covered by the new regulation:

- (1) Ground fish, such as hake, cod, haddock, pollock, cusk, etc.,
- (2) flounders, including yellowtail, blackback, sea dab, gray and lemon sole, and
- (3) such other species as rosefish, whiting, scallops, and frozen mackerel.

These fish are landed primarily in Boston, New Bedford, Gloucester, and other New England ports, with minor landings in New York and New Jersey.

Fish such as halibut and shrimp, which are caught in the North Atlantic only in minor quantities as compared with the West Coast halibut landings and the Southern shrimp catch, are not covered by the new regulation. All halibut, both East and West Coast, are grouped with the West Coast species and remain under MPR-418--Fresh Fish and Seafood. (Studies are now in progress in OPA which will lead to the eventual transfer of West Coast species to the new regulation.)

Before issuance of this regulation, the North Atlantic species were priced under two separate regulations--fresh fish under MPR-418, and frozen fish under MPR-364.

Present fishermen's maximum prices are generally unchanged by the action, although minor adjustments are made in their summer prices for lemon sole and whiting to bring the prices up to the 1942 level.

Changes in former prices at distribution and consumer levels result from adjustments of wholesalers' and processors' mark-ups and container, delivery, and storage allowances.

The adjustments in margins are based on results of a survey of wholesalers' and distributors' mark-ups in effect during 1942, the last full year during which fresh fish prices were uncontrolled, OPA said.

In general, the survey indicated that port wholesalers' margins in New England (as established by MPR-418) were above those in effect in 1942, and that inland margins were higher than those in port areas. The survey also indicated that frozen fish margins were generally above those in effect during 1942.

In addition to reducing prices for fresh and frozen North Atlantic fish to 1942 levels, the new regulation should also promote better distribution, OPA added. Inland wholesalers, who have had squeeze margins on fresh fish and excessive margins on frozen fish, will now have equalized workable margins on both. Fresh and frozen fish will now have more logical price relationship to each other, which should prevent diversion from one to the other.

Major points of the new regulation follow:

Fresh Fish--Port Areas

New primary wholesalers' mark-ups have been established which are generally $\frac{1}{2}$ cent a pound less than before. One price to retailers has been set for each species of fresh fish in a port area. An additional mark-up has been allowed for secondary port wholesalers who sell to purveyors of meals (restaurants, etc.).

A base price of about one cent a pound lower than before has been established for most fillets. However, processors are now permitted to charge for both immediate and outer containers on shipments. Previously, they could charge for only one container.

Fresh Fish--Inland Areas

Prices have been established for inland wholesalers on sales to other wholesalers and sales to retailers and purveyors of meals. Margins on sales to other wholesalers are generally unchanged, and margins on sales to retailers and purveyors have been increased by $\frac{1}{4}$ to $\frac{1}{2}$ cent a pound.

Mark-ups have been established for third level wholesalers who buy from inland wholesalers. These margins are allowed on sales to retailers and purveyors of meals, and are the same as those allowed to secondary wholesalers. Third level wholesalers are permitted to make sales to Class I and II retail stores and purveyors of meals, but must file a statement with district OPA offices before making such sales. These wholesalers must apply to their district OPA office for approval to sell to other classes of retailers.

Containers

The container provisions for port wholesalers have been clarified. A primary shipper is permitted to charge for both immediate and outer containers when shipping fillets and steaks.

A receiving wholesaler may pass on the cost of incoming containers, but may not charge for any additional containers unless he processes into fillets or steaks or breaks boxes for shipments in small lots to retailers or purveyors.

A secondary wholesaler who processes fish into fillets and steaks or custom-dressed fish may recover cost of incoming containers not to exceed three cents a pound for fillets and two cents a pound for steaks or custom dressing.

Frozen Fish

Frozen fish prices have been changed to cents-per-pound maximums at all levels. Formerly, wholesalers applied percentage mark-ups to net cost, and processors applied percentage mark-ups over base prices on certain types of sales.

Processors' base prices are about the same as before, but their prices for sales to retailers and purveyors of meals are reduced.

Wholesalers now have cents-per-pound margins which represent increases on sales of low priced species and decreases for higher-priced species. The over-all margin is reduced--the extent depending upon types of fish the wholesaler normally handles.

Primary distributors now have cents-per-pound margins, which are fairly close to margins allowed for secondary wholesalers of fresh fish on sales to other wholesalers. Primary distributors are also permitted in additional storage allowance.

Wholesalers of frozen fish who buy from primary distributors are given the same margin as other wholesalers. This will result in a substantial reduction in prices to the consumer, since former percentage mark-ups applied on higher costs led to higher consumer prices.

Monthly storage allowances have been established--starting in January and continuing through the winter season--for seasonally-priced species of fish.

Other Changes

When a wholesaler custom-dresses fish sold to purveyors of meals, an allowance of three cents a pound may be charged for both frozen and fresh fish. Previously, this allowance was two cents a pound and applied to fresh fish only.

Delivery allowances are now the same for wholesalers of both fresh and frozen fish-- $1\frac{1}{2}$ cents a pound plus a mileage allowance for deliveries of over 25 miles.

Importers must now price as primary wholesalers of fresh fish, or primary processors of frozen fish, as the case may be. Importers stand in similar positions at the beginning of the distribution chain in this country.

Different prices are now established for skin-on and skinless codfish fillets. Skinless fillet prices are fixed at the same prices as haddock fillets. Skin-on fillets are 2 cents per pound less.

MPR-579--Certain Species of Fresh and Frozen Fish and Seafood--was originally issued to become effective March 9. Amdt. 1, however, changed the effective date to April 1. This regulation will be reproduced in full in the next Fishery Market News supplement.

AMDT. 41 TO MPR-418 EFFECTIVE MARCH 9

Fishermen and wholesalers whose sales of North Atlantic species of fresh fish were formerly covered by MPR-418, will in the future price such sales under MPR-579, the OPA announced February 27. Excerpts from Amdt. 41 to MPR-418 follow:

1. In section 22, Tables A, B, C and D, the following schedules are revoked: Schedules Nos. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 64, 65.
2. In section 22, Footnote 1 following Table A and Footnote 37 following Table

B, are revoked.

This amendment shall become effective March 9, 1945, except as to sales of the species of fresh fish or seafood listed herein which, prior to March 9, 1945,

have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to the purchaser. Maximum Price Regulation No. 418 remains in full force and effect with respect to such sales of fresh fish or seafood.

AMDT. 42 TO MPR-418 EFFECTIVE FEBRUARY 20

Increases ranging from $\frac{1}{2}$ cent to 3 cents a pound in producers' winter (November through March) ceiling prices for eight species of northern Canadian fresh lake fish were announced on February 20 by the OPA. The species to which the increases apply are whitefish, tullibee, lake trout, yellow pike, suckers, pickerel, sauger, and yellow perch.

The increases in producers' ceilings will result in an average increase of about $1\frac{1}{2}$ cents a pound in prices consumers pay for the fish and are designed to reflect the 1942 winter average prices for the eight species. The adjusted prices were approved by the Economic Stabilization Director, who found them necessary to aid in the effective prosecution of the war and to correct gross inequity to Canadian producers.

The eight species of fish are an important item of the domestic consumption of freshwater fish during the winter period, OPA added, and are consumed principally in New York City and the Midwest.

Amdt. 42 to MPR-418--Fresh Fish and Seafood--became effective February 20. Excerpts follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Section 10 (b) is amended by inserting after the text a Table to read as follows:

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound	
					April through October	November through March
1	Whitefish-Canadian (Coregonus clupeaformis).	1	Round or gutted.	Under 4 pounds.	\$0.16	\$0.16
		2	Round or gutted.	4 pounds and over.	.20	.22
2	Tullibee-Canadian (Argyriscus tullibee) or (Leucichthys tullibee).	1	Round.	All sizes.	.60	.68
		2	Gutted.	All sizes.	.67	.74
3	Lake Trout-Canadian (Christyolmer namaycush).	1	Round or gutted.	All sizes.	.17	.20
4	Yellow Pike-Canadian (Yellow or Walleyed Pike) (Stizostedion vitreum vitreum).	1	Round or gutted.	All sizes.	.12	.14
		2	Headless and gutted.	All sizes.	.15	.17
5	Sucker-Canadian (Fresh Water Mullet) (Catostomidae species).	1	Fillet.	All sizes.	.30	.34
		2	Round.	All sizes.	.14	.15
6	Pickerel-Canadian (Jack, Great Northern Pike or Grass Pike) (Esox lucius).	1	Round.	All sizes.	.09	.09
		2	Headless and gutted.	All sizes.	.07	.08
		3	Fillet.	All sizes.	.10	.11
7	Sauger, Canadian (Sand Pike) (Stizostedion canadense).	1	Round.	All sizes.	.09	.10
		2	Headless and gutted.	All sizes.	.11	.12
		3	Fillet.	All sizes.	.14	.15
8	Yellow Perch, Canadian (Perca flavescens).	1	Round.	All sizes.	.10	.12

2. In section 22, Table B, Schedules 51 to 60 inclusive are amended to read as follows:

TABLE B—MAXIMUM PRICES FOR PRIMARY FISH SUPPLIER SALES OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound	
					April through October	November through March
51	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	1	Round or gutted	Under 4 pounds, 4 pounds and over	\$0.18½	\$0.20½
52	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	2	Round or gutted	All sizes	.22½	.24½
53	Lake Trout, Canadian (Cristivomer namaycush), ^m ^m	3	Gutted	All sizes	.08½	.10½
54	Yellow Pike-Canadian (Esox lucius), ^m ^m	4	Round or gutted	All sizes	.19½	.22½
55	Sucker-Canadian (Fresh water), ^m ^m	5	Round or gutted	All sizes	.37½	.43½
56	Pickering-Canadian (Jacks Great), ^m ^m	6	Round or gutted	All sizes	.17½	.20½
57	Sugar, Canadian (Sand Pike), ^m ^m	7	Round or gutted	All sizes	.34	.38
58	Yellow Perch-Canadian (Percus flavescens), ^m ^m	8	Round or gutted	All sizes	.16½	.19½
59	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	9	Round or gutted	All sizes	.07	.07½
60	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	10	Round or gutted	All sizes	.16½	.19½

3. In section 22, Table C, Schedules 51 to 60 inclusive are amended to read as follows:

TABLE C—MAXIMUM PRICES FOR RETAILER OWNED COOPERATIVE SALES AND SALES BY WHOLESALE OTHER THAN PRIMARY FISH SUPPLIER WHOLESALE TO OTHER WHOLESALE OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound	
					April through October	November through March
51	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	1	Round or gutted	Under 4 pounds, 4 pounds and over	\$0.20	\$0.22
52	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	2	Round or gutted	All sizes	.24½	.26½
53	Lake Trout, Canadian (Cristivomer namaycush), ^m ^m	3	Gutted	All sizes	.08½	.10½
54	Yellow Pike-Canadian (Esox lucius), ^m ^m	4	Round or gutted	All sizes	.40	.40
55	Sucker-Canadian (Fresh water), ^m ^m	5	Round or gutted	All sizes	.18	.18½
56	Pickering-Canadian (Jacks Great), ^m ^m	6	Round or gutted	All sizes	.38½	.40½
57	Sugar, Canadian (Sand Pike), ^m ^m	7	Round or gutted	All sizes	.03½	.05
58	Yellow Perch-Canadian (Percus flavescens), ^m ^m	8	Round or gutted	All sizes	.08	.08½
59	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	9	Round or gutted	All sizes	.10½	.11½
60	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	10	Round or gutted	All sizes	.12½	.13½

4. In section 22, Table D, Schedules 51 to 60 inclusive are amended to read as follows:

TABLE D—MAXIMUM PRICES FOR CASH AND CARRY SALES OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound	
					April through October	November through March
51	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	1	Round or gutted	Under 4 pounds, 4 pounds and over	\$0.21	\$0.23
52	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	2	Round or gutted	All sizes	.25½	.27½
53	Lake Trout, Canadian (Cristivomer namaycush), ^m ^m	3	Gutted	All sizes	.09½	.11½
54	Yellow Pike-Canadian (Esox lucius), ^m ^m	4	Round or gutted	All sizes	.22	.25
55	Sucker-Canadian (Fresh water), ^m ^m	5	Round or gutted	All sizes	.11	.11
56	Pickering-Canadian (Jacks Great), ^m ^m	6	Round or gutted	All sizes	.20	.22½
57	Sugar, Canadian (Sand Pike), ^m ^m	7	Round or gutted	All sizes	.41½	.41½
58	Yellow Perch-Canadian (Percus flavescens), ^m ^m	8	Round or gutted	All sizes	.19	.20½
59	Whitefish, Canadian (Coregonus clupeaformis), ^m ^m	9	Round or gutted	All sizes	.09½	.09½
60	Tullibee-Canadian (Argyrosomus tullibee) or (Leucichthys tullei), ^m ^m	10	Round or gutted	All sizes	.13	.14½

This amendment shall become effective February 20, 1945.

Issued this 19th day of February 1945.

CHESTER BOWLES,
Administrator.

For the reasons set forth in the accompanying statement of considerations and by virtue of the authority vested in me by the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, I find that the issuance of this amendment, insofar as it establishes increased maximum prices is necessary to aid in the effective prosecution of the war and in order to correct a gross inequity.

FRED M. VINSON,
Economic Stabilization Director.

WEST COAST FRESH FISH ORDER ENLARGED FEBRUARY 6

The Administrator of Region VIII of the OPA on February 6 ordered that Revised Order No. G-6 under MPR-418 be amended in the following particulars:

(1) Paragraph (a) is hereby amended to read as follows:

(a) Listed fresh fish and seafood items. The items covered by this order, hereafter referred to as "listed fresh fish and seafood items" are:

Barracuda	Live crab	Rex sole
California halibut	Cooked crab in shell	Whitebait
Black sea-bass	Crabmeat	Lobster (live)
White sea-bass	Kingfish	Smelt
Totuava	Queenfish	Razor clams
Rock bass	Herring	

(2) Paragraph (b) is hereby amended by adding the following subparagraphs:

(25) Razor clams means the species "Siliqua patula" caught off the Pacific Coast.

(3) Appendix I is hereby amended by adding Item No. 13 "Razor Clams," and by changing footnote (1) as follows

Species	Item No.	Basing Points	Table A	Table B	Table D
Razor clams	13	Copalis	\$0.085	\$0.105	\$0.13
		Grayland	-	-	-
		Lobsach	-	-	-

1/ Maximum prices under Table A are for sales ex-vessel or ex-beach; for boxed fish add \$0.01 per pound to the maximum prices under Table A. No addition is permitted by sales of razor clams (Item No. 13) in sacks.

This amendment shall become effective February 6, 1945.

Frozen Fish Trade

FIVE MILLION POUNDS OF FISH FROZEN DURING JANUARY

Fishery products frozen by domestic freezers during January totaled 4,918,000 pounds, according to the Service's Current Fishery Statistics No. 170. It should be noted that comparisons with previous periods cannot be made because data on the production of frozen fish for January are not comparable with those collected prior to 1945. Figures for previous months included reports by a number of firms that reported as frozen certain fishery products which had been received already frozen, or the quantity of frozen fish and shellfish which had been held in their plants during the month.

The collecting, editing, and tabulating of monthly statistics on cold-storage holdings and freezings was transferred from the War Food Administration to the Fish and Wildlife Service beginning with January 1945. Arrangements have been made to have the Fishery Market News offices collect and edit reports from the firms in their respective localities. This will permit the collection of more complete and detailed data than has been possible in the past. Arrangements have also been made to collect data on freezings and holdings of United States owned "in bond" fish in Canadian plants. Information on these products has not been included with previous United States or Canadian cold-storage reports.

Freezings of Fishery Products in the United States & Alaskan Cold-storage Plants - January 1945 (Expressed in Pounds)

Item		Important Items (Continued)	
Total fish and shellfish	4,918,000	Herring, sea	32,000
Important Items		Mullet	15,000
Bluefish	13,000	Salmon (all species)	65,000
Fillets:		Scup (porgies)	51,000
Cod	34,000	Smelt	195,000
Flounders	62,000	Catfish and bullheads	22,000
Haddock	82,000	Chubs	13,000
Pollock	81,000	Whitefish	40,000
Rosefish	765,000	Oysters	51,000
Whiting	442,000	Scallops	77,000
		Shrimp (including shrimp meat)	1,262,000

79 MILLION POUNDS OF FISH IN STORAGE ON FEBRUARY 1

Holdings of fishery products in domestic cold-storage plants totaled 78,971,000 pounds on February 1, a decline of 28 percent under stocks in storage on January 1, according to Current Fishery Statistics No. 170. Considering the holdings by sections, approximately 16 percent was held in New England; 24 percent in the Middle Atlantic Section; 23 percent in the Pacific Coast states and Alaska; and the balance, or 37 percent, in the other areas.

Holdings of Fishery Products in United States and Alaskan Cold-storage Plants

Item	Feb. 1 compared with				Jan. 1, 1945	Feb. 1, 1944	5-year average*
	Feb. 1, 1945	Jan. 1, 1945	Feb. 1, 1944	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	78,971,000	-28	-7	+5	109,829,000	85,060,000	75,353,000
<u>Important Items:</u>							
Croakers	1,148,000	-28	+48	+33	1,584,000	776,000	861,000
Filletts:							
Cod	3,431,000	-32	+71	+96	5,035,000	2,010,000	1,748,000
Haddock	1,532,000	-50	-37	-58	3,059,000	2,439,000	3,630,000
Pollock	1,034,000	-28	+208	-64	1,446,000	336,000	2,903,000
Rosefish	1,634,000	-39	-17	-17	2,691,000	1,970,000	1,965,000
Halibut	6,447,000	-33	+24	+22	9,572,000	5,201,000	5,304,000
Mackerel	5,811,000	-30	+36	+25	8,280,000	4,280,776	4,659,000
Mullet	1,659,000	-17	-16	+7	1,999,000	1,982,000	1,550,000
Sablefish (black cod)	2,337,000	-34	+32	+22	3,526,000	1,772,000	1,916,000
Salmon (all species)	7,847,000	-22	+2	+20	10,097,000	7,229,000	6,540,000
Soup	1,012,000	-34	-26	+42	1,533,000	1,374,000	713,000
Whiting	5,919,000	-32	-6	-12	8,720,000	6,401,000	6,701,000
Whitefish	1,003,000	-18	-13	-37	1,222,000	1,151,000	1,601,000
Shrimp	9,011,000	-11	+29	+58	10,101,000	7,304,000	5,691,000
<u>Cured fish:</u>							
Herring, cured	8,242,000	-4	+35	-28	8,627,000	6,126,000	11,252,000
Salmon, mild-cured	1,136,000	-37	+79	-72	1,798,000	636,000	4,116,000

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

CHICAGO COLD-STORAGE HOLDINGS SHOW MARKED DECLINE DURING JANUARY

Chicago public cold-storage warehouses held 5,485,000 pounds of frozen fish and shellfish on January 25, according to the Service's Market News office in that city. This was an 18 percent decline from the holdings of December 28, and compared with January 27, 1944, a drop of 29 percent.

The decrease in holdings was distributed mainly among fresh-water items, the eight most important species in this category showing declines of from 19 to 73 percent from stocks of December 28, and seven of these eight showing drops of 17 to 85 percent from January 27, 1944.

The changes in stocks of salt-water species both from January 27 and December 28, 1944, to January 25, 1945, were relatively small.

Chicago Cold-storage Holdings

Item	Jan. 25, 1945 compared with			Dec. 28, 1944	Jan. 27, 1944
	Jan. 25, 1945	Dec. 28, 1944	Jan. 27, 1944		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	5,485,000	-18	-29	6,555,000	7,539,000
<u>Important Items:</u>					
Blue pike and sauger	241,000	-25	-78	323,000	1,108,000
Chubs	336,000	-25	+32	450,000	254,000
Lake herring	270,000	-22	-60	348,000	669,000
Lake trout	207,000	-19	-21	256,000	262,000
Pickering	30,000	-63	-79	82,000	142,000
Whitefish	264,000	-45	-17	478,000	317,000
Yellow perch and fillets	70,000	-47	-67	132,000	212,000
Yellow pike and fillets	33,000	-73	-85	120,000	226,000
<u>Filletts:</u>					
Cod	397,000	-26	+104	535,000	195,000
Haddock	124,000	+19	+27	104,000	98,000
Rosefish	207,000	-33	-	307,000	206,000
Halibut	642,000	+7	-11	600,000	718,000
Mackerel	110,000	-15	-56	130,000	252,000
Sablefish	204,000	-17	+54	245,000	105,000
Salmon	293,000	-10	-13	327,000	338,000
Whiting	218,000	+7	-38	204,000	353,000
Shrimp	1,127,000	-2	+42	1,149,000	791,000

NEW YORK HOLDINGS DROP 21 PERCENT IN JANUARY

Holdings of frozen fishery products in New York's cold-storage warehouses on February 1 totaled 11,357,000 pounds, a decline of 21 percent from January 1, according to the Service's Market News office in that city. Although the January receipts of fish at New York's salt-water market were 17 percent greater than December's, increased demand for fishery products caused large withdrawals from storage. The unusual demand was created by the meat shortage coupled with efforts of national, city, and local agencies to inform consumers of the value of fish, both fresh and frozen, as a nutritious and wholesome alternate for poultry and meats. Cod fillets, mackerel, sablefish, salmon, and shrimp constituted 55 percent of the total holdings.

Compared with a year previous, fresh-water varieties decreased 764,000 pounds, including a drop in whitefish stocks of 250,000 pounds. An increase in holdings of salt-water fish and shellfish, influenced mainly by gains in stocks of cod fillets, king salmon, mackerel, and sablefish, virtually offset this drop, however.

New York Cold-storage Holdings

Item	Feb. 1, 1945	Feb. 1, 1945 compared with		Jan. 1, 1945	Feb. 1, 1944
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	11,357,000	-21	+ 3	14,359,000	11,042,000
<u>Important Items:</u>					
Butterfish	176,000	-36	- 61	277,000	446,000
Fillets:					
Cod	1,041,000	-23	+	1,357,000	57,000
Flounders	69,000	-39	- 65	114,000	135,000
Haddock	413,000	-31	+	596,000	25,000
Halibut	195,000	-23	+376	54,000*	41,000
Flounder, fluke, etc.	127,000	-38	- 42	206,000	219,000
Sea herring and sardine	51,000	+30	- 71	70,000	319,000
Mackerel	956,000	-13	+ 70	1,133,000	579,000
Sablefish	548,000	+ 4	+ 50	819,000	565,000
Salmon, king (chinook)	1,466,000	0	+ 65	1,469,000	889,000
Scup (porgy)	254,000	-20	- 11	318,000	287,000
Striped bass	161,000	-19	+374	199,000	34,000
Smelt	39,000	+22	- 93	32,000	558,000
Whiting	186,000	-36	- 26	291,000	252,000
Unclassified, salt-water	734,000	-30	- 20	1,054,000	920,000
Whitefish	387,000	+15	- 39	333,000	637,000
Scallops	226,000	-32	+290	333,000	58,000
Shrimp	1,899,000	-19	+ 14	2,352,000	1,669,000

*Figure adjusted from 904,000 pounds to conform with re-check of warehouse stocks.

BOSTON COLD-STORAGE HOLDINGS DECLINE 39 PERCENT IN JANUARY

Holdings of frozen fish in Boston warehouses slumped 39 percent in the five-week period ending January 31, according to the Service's Boston Market News office. Compared to January 26, 1944, the holdings decreased 10 percent. Pollock and rosefish fillets were the only major items to increase from December 27, other items showing decreases of from 12 to 76 percent. Cod fillets and round mackerel together decreased 2,225,000 pounds.

Whiting holdings (round, dressed, H&G fillets, and skuljoes) in 13 plants in Maine and Massachusetts totaled 3,064,000 pounds on January 27. This was a drop of 35 percent from December 30, and 33 percent less than January 29—a year earlier.

Boston Cold-storage Holdings

Item	Jan. 31, 1945	Jan. 31 compared with		Dec. 27, 1944	Jan. 26, 1944
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,701,000	- 39	- 10	12,670,000	8,517,000
<u>Important Items:</u>					
Fillets:					
Cod	351,000	- 76	+ 40	1,486,000	251,000
Flounders	460,000	- 12	+304	523,000	114,000
Haddock	325,000	- 59	+225	786,000	100,000
Mackerel	496,000	- 31	+	715,000	2,000
Pollock	453,000	+ 7	+296	433,000	117,000
Rosefish	583,000	+120	+319	265,000	139,000
Mackerel	1,962,000	- 36	+ 17	3,052,000	1,679,000
Smelt	32,000	- 56	- 87	72,000	241,000
Scallops	282,000	- 18	+662	343,000	37,000
Shrimp	287,000	- 27	- 55	391,000	640,000

CANADIAN COLD-STORAGE HOLDINGS ON FEBRUARY 1 MUCH LESS THAN YEAR EARLIER

Holdings of frozen fresh fish in Canadian cold-storage plants on February 1 were 26 percent less than on January 1 and 23 percent below February 1, 1944. Stocks totaled 20,702,000 pounds, consisting mainly of 5,564,000 pounds of sea herring, 4,017,000 pounds of salmon, 2,883,000 pounds of halibut, and 3,676,000 pounds of cod.

Canadian Cold-storage Holdings					
Item	Feb. 1, 1945	February 1 compared with		Jan. 1, 1945	Feb. 1, 1944
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	20,702,000	-26	-23	28,055,000	26,863,000
<u>Important Items:</u>					
Cod:					
Whole	1,992,000	-26	-25	2,707,000	2,613,000
Fillets	1,684,000	-42	-53	2,889,000	3,566,000
Haddock:					
Whole	155,000	-37	-68	246,000	490,000
Fillets	136,000	-53	-67	292,000	408,000
Halibut	2,883,000	-35	+41	4,415,000	2,039,000
Mackerel	846,000	-38	+12	1,354,000	758,000
Salmon	4,017,000	-31	-36	5,809,000	6,229,000
Sea herring	5,564,000	+11	+3	5,035,000	5,387,000
Pickarel	123,000	-73	-68	462,000	390,000
Tullibee	175,000	-60	-66	434,000	521,000
Whitefish	483,000	-43	-19	848,000	594,000
<u>Frozen smoked fish</u>					
Total holdings	1,465,000	-28	-11	2,022,000	1,650,000
<u>Important Items:</u>					
Cod, whole	20,000	-46	-23	37,000	26,000
Finnan haddie (haddock)	125,000	-27	-25	171,000	157,000
Fillets of cod, haddock, etc.	601,000	-32	+12	889,000	539,000
Salmon	20,000	+5	+67	19,000	12,000
Sea herring kippers	619,000	-25	-24	821,000	817,000

4.7 MILLION POUNDS OF FISH FROZEN IN CANADIAN FREEZERS IN JANUARY

Freezings of fishery products in Canadian freezers during January totaled 4,716,000 pounds, according to preliminary information furnished by the Dominion Bureau of Statistics. This was an increase of 47 percent over December and 3 percent over January 1944. Sea herring freezings made up 41 percent of the total fish frozen during the month.

Freezings of Fishery Products in Canadian Cold-storage Plants					
Item	January 1945	January compared with		December 1944	January 1944
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	4,716,000	+ 47	+ 3	3,200,000	4,590,000
<u>Important Items:</u>					
Cod:					
Whole	130,000	- 12	-24	147,000	172,000
Fillets	680,000	- 34	-45	1,037,000	1,236,000
Haddock:					
Whole	47,000	- 58	+96	112,000	24,000
Fillets	57,000	- 71	-14	196,000	66,000
Halibut	395,000	+103	+40	195,000	283,000
Salmon	419,000	+ 93	+121	217,000	190,000
Sea herring	1,919,000	+489	+44	326,000	1,333,000
Pickarel	99,000	+ 10	+450	90,000	18,000
Whitefish	13,000	+ 8	-46	12,000	24,000
<u>Frozen smoked fish</u>					
Total freezings	1,049,000	+ 1	+32	1,037,000	796,000
<u>Important Items:</u>					
Finnan haddie (haddock)	195,000	+110	+44	93,000	135,000
Fillets of cod, haddock, etc.	557,000	+ 11	+31	504,000	426,000
Sea herring kippers	270,000	- 27	+23	372,000	219,000

AMDT. 26 TO MPR-364 EFFECTIVE FEBRUARY 18

To permit processing of fresh winter-caught fish into frozen steaks and fillets to meet the needs of the United States Army, the OPA on February 17 announced a new schedule of higher prices for several species of both East and West Coast fish, frozen after February 17, 1945, and sold to Quartermaster Corps of the War Department.

These prices will remain in force until April 1, 1945, for East Coast species, and until May 1, 1945, for West Coast fish.

The increased prices are necessary, OPA said, to permit processors to freeze certain species of fish purchased at higher winter prices, and usually sold fresh. The Army has advised OPA that it needs about 8,000,000 pounds of the fish in frozen form within the next two months. Adequate supplies of these fish are not available in freezers at this time, OPA added.

Prices apply only to fish frozen after February 17, 1945, and any inventories in existence on that date must be sold at the former prices established under MPR-364--Frozen Fish and Seafood.

The adjusted ceilings are for sales f.o.b. shipping point, and include processing and packing in accordance with specifications of the Quartermaster Corps. No additional charge may be made for trucking, hauling, or handling, containers, etc.

Amdt. 26 to MPR-364--Frozen Fish and Seafood--became effective February 18, 1945. Excerpts follow:

Section 2 of Maximum Price Regulation 264 is amended by adding the following paragraph (g):

(g) Sales of certain species of frozen fish to government agencies. Notwithstanding any other provision of this regulation the prices set forth below are the maximum prices for sales to the Quartermaster Corps of the United States Army of the items of frozen fish listed below provided such items are frozen after February 17, 1945 and sold and delivered to the government agency prior to April 1, 1945 in the case of East Coast species and prior to May 1, 1945 in the case of West Coast species. These prices

are the maximum prices f. o. b. shipping point for the listed items of frozen fish processed and packed in accordance with the specifications of the buying government agency. No transportation, container or other charge may be added to these maximum prices:

	Price per pound
East Coast species:	
Cod (<i>Gadus callarias</i>) fillets, skinless.....	\$0.29½
Haddock (<i>Melanogrammus aeglefinus</i>) fillets.....	.28½
Dab (Sea) (<i>Hippoglossoides platessoides</i>) fillets.....	.31
Dab (Yellowtail) (<i>Limanda ferruginea</i>) fillets.....	.31

	Price per pound
West Coast species:	
Flounder (All Pacific Coast species) fillets.....	\$0.30
Sole (All Pacific Coast species) fillets.....	.30
Red cod or Rock cod (<i>Sebastes</i> species) fillets.....	.26
Ling cod (<i>Ophiodon elongatus</i>) fillets.....	.30½
Ling cod (<i>Ophiodon elongatus</i>) steaks.....	.29½

(1) Other provisions with reference to sales to government agencies generally will be found in section 3 (f).

AMDT. 27 TO MPR-364 EFFECTIVE MARCH 9

Processors and wholesalers whose sales of North Atlantic species of frozen fish were formerly covered by MPR-364 will in the future price such sales under MPR-579, the OPA announced February 27. Excerpts from Amdt. 27 to MPR-364 follow:

1. In section 13, Table of Base Prices, the following schedules are revoked: Schedules Nos. 5, 7, 9, 10, 11 (a), 11 (b), 11 (c), 11 (d), 11 (e), 11 (f), 13, 14, 16, 18, 22, 27, 39, 43, 47, 48 and 53.

2. In section 13, following the Table

of Base Prices the following footnotes are revoked: Footnotes 2, 3, 4, 8 and 11.

This amendment shall become effective March 9, 1945, except as to sales of the species of frozen fish or seafood listed herein which, prior to March 9, 1945 have

been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to the purchaser. Maximum Price Regulation No. 364 remains in full force and effect with respect to such sales of frozen fish or seafood.

Canned and Cured Fish Trade

JANUARY CALIFORNIA TUNA PACK 10 PERCENT GREATER THAN JANUARY 1944

The pack of tuna by California cannery during January amounted to 63,024 standard cases, a decrease of 64 percent from the December pack but an increase of 10 percent over that of January 1944, according to information released by the California Division of Fish and Game. Yellowfin tuna alone accounted for 64 percent of the January production.

The mackerel pack totaled 51,120 standard cases. This was 66 percent below the December production and 27 percent less than January 1944.

California Pack of Tuna and Mackerel--Standard Cases*

Item	January 1945	December 1944	January 1944	Twelve months ending with December 1944
	Cases	Cases	Cases	Cases
Tuna:				
Albacore	1,407	11,543	6	445,938
Bonito	1,400	2,387	4	8,496
Bluefin	-	732	14,713	367,736
Striped	9,062	29,787	6,676	362,917
Yellowfin	40,566	91,188	12,424	908,870
Yellowtail	21	237	-	19,867
Flakes	10,568	38,893	23,609	789,122
Tonno style	-	-	-	15,365
Total	63,024	174,767	57,432	2,918,311
Mackerel	51,120	152,145	69,994	986,192

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

PILCHARD PACK 17 PERCENT OVER LAST SEASON THROUGH END OF JANUARY

Although production of canned pilchards and pilchard meal and oil was smaller in January than in January 1944, the 1944-45 season's production remained considerably larger than that of the previous season, according to reports of the California Sardine Products Institute and the California Division of Fish and Game.

During January, 45,201 tons of pilchards, or California sardines, were landed, permitting the production of 433,600 cans of canned items, 7,151 tons of meal, and 791,910 gallons of oil. The landings were 30 percent less than those in January 1944, and meal and oil production, respectively, slumped 32 and 28 percent. Production of canned fish, however, declined only 7 percent due to strenuous efforts of the Federal Government, the State, and the Industry to meet war-time demands for this food product.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	M O N T H			S E A S O N	
		1945	1944	1944	1944-45	1943-44
		Dec. 31-Jan. 27	Dec. 3-30	Jan. 2-29	Aug. 1-Jan. 27	Aug. 1-Jan. 29
Landings	Tons	45,201	74,196	64,351	529,936	454,566
Canned	1 lb. ovals-48 per case	147,824	193,159	216,729	1,333,723	1,327,428
	1 lb. tails-48 per case	271,316	408,481	228,556	1,988,575	1,490,599
	1 lb. fillet-48 per case	700	384	-	5,027	17,106
	1 lb. round-96 per case	4,334	13,678	5,370	56,022	77,655
	5 oz.-100 per case	-	-	374	-	7,344
	Unclassified	9,759	13,646	14,192	94,572	64,018
	TOTAL, Std. 1 lb.-48 per case	433,583	629,156	465,090	3,475,406	2,973,034
Meal	Tons	7,151	11,593	10,572	81,862	71,200
Oil	Gallons	791,910	1,749,234	1,092,543	17,527,082	13,618,835

SHRIMP PACK SMALL IN JANUARY

Although only 19,569 standard cases of shrimp were packed in January by the canneries operating under the supervision of the Food and Drug Administration, the season's total continued to lead that of 1943-44, the Service's Market News office at New Orleans reported. The month's total compared with 1,760 cases packed in January 1944 when price disputes tied up production.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H			S E A S O N		5-yr.-average July 1-Jan. 31
1945	1944	1944	1944-45	1943-44	
Dec. 31-Jan. 27	Dec. 3-Dec. 30	Jan. 2-Jan. 29	July 1-Jan. 27	July 1-Jan. 29	
19,569	17,137	1,760	401,389	381,086	616,122

*All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and 6 1/2 oz. per can in the dry pack.

WFA'S CANNED FISH INDUSTRY ADVISORY COMMITTEE MEETS EARLY IN 1945

Increased Government needs for canned fish, pointing to heavier set-asides from the 1945 pack than were required from the 1944 pack, were discussed at a meeting of the War Food Administration's Canned Fish Industry Advisory Committee just held in Washington, D. C., the WFA announced on February 6.

Set-asides, which ranged from 40 to 70 percent during most of the past season, were increased to 100 percent on January 14 for Pacific mackerel and pilchards, the two species in production between that date and March 31, 1945. It is anticipated that the 1945 set-aside will amount to at least 75 percent of the total pack of salmon, pilchards, herring, and mackerel.

Canned fish production for the coming season was estimated at between 650 million and 700 million pounds. This compares favorably with the pack of the last year, and canners were urged to keep pack figures at least that high for the 1945 season.

Although supplies of edible oil are expected to be smaller than last year, sufficient quantities are expected to be made available for the canning of fish.

Industry representatives who were concerned over the availability of labor with which to produce a full pack of canned fish this year, were advised as to the procedure to be followed, both in the case of obtaining regularly employed labor and in requesting deferments for key workers in the fisheries and canneries.

Other subjects discussed at the two-day meeting included: Operations under WFO-44; the provisions of the 1945 contract; and such industry problems as availability of containers, price regulations, and fishing and canning facilities.

WFO-44-1 EXTENDED TO MARCH 31

By issuance of Amdt. 4 to WFO-44-1 on February 26, the WFA extended the provisions of WFO-44-1 through March 31, 1945. Order 44-1 requires weekly canning reports from canners of fish (as designated under WFO-44).

OPA RAISES CANNED OYSTER PRICES

Canners' ceiling prices for Eastern and Gulf oysters have been increased by 25 cents a dozen No. 1 "picnic size", the most popular consumer size can, the OPA announced on February 9. The pricing agency also increased the price for the No. 2 "picnic size" can by 35 cents a dozen.

These increases were necessary because increasing labor costs and other direct costs threatened to place oyster canners in a loss position and generally reduce production of this food product, OPA said.

The pricing agency also said that an accounting study is now under way, and that if this study reveals that further adjustments are necessary they will be made as soon as possible.

The result of this action will be that consumer prices on the No. 1 "picnic size" can will be increased by three cents, and by four cents on the No. 2 "picnic size" can. Thus, the highest retail prices throughout the country on the No. 1 "picnic size" can will be approximately 45 cents, and on the No. 2 "picnic size" can, approximately 83 cents.

The Eastern and Gulf oyster canners produced about 28,000,000 cans of this seafood in 1944, OPA said.

Amdt. 2 to MPR-328--Canned Eastern and Gulf Oysters--became effective February 9, 1945. Excerpts follow:

- | | | |
|---|--|---|
| <p>1. Section 1364.911 (a) is amended to read as follows:</p> <p>§ 1364.911 Maximum canners' prices</p> | <p>for canned Eastern and Gulf Oysters.</p> <p>(a) The prices set forth below are maximum prices per dozen cans f. o. b. the shipping point nearest cannery. The</p> | <p>maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts and differentials to purchasers of different</p> |
|---|--|---|

Classes.

	Per dozen cans
No. 1 Picnic.....	\$3.00
No. 2 Picnic.....	6.00

In § 1364.911 a new paragraph (d) is added to read as follows:

(d) Notification to wholesalers and retailers. If any amendment to this regulation changes the seller's maximum price for any item of canned Eastern and Gulf oysters, with the first delivery of that item after the effective date of such amendment, the seller shall:

(1) Supply each wholesaler and retailer who purchases the item from him with the following written notice:

(Insert date)

NOTICE TO WHOLESALE AND RETAILERS
Our OPA ceiling price for (describe item)

has been changed under the provisions of Maximum Price Regulation 328. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation 431, 432 or 433, and if we are your customary type of supplier, you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see section 6 in each case). You must refigure your ceiling price on the first delivery of this item to you on and after (insert effective date of amendment).

For a period of 90 days after the effective date of the provision changing the seller's maximum price and with the first delivery after the 90-day period to each person who has not made a purchase within that time the seller shall include in each box, carton or case containing the item the written notice set forth above.

(2) Supply each purchaser of the item who is a distributor other than a

wholesaler or retailer with written notice of the establishment of the new maximum price. The notice which shall be attached to or stated on the invoice covering the first delivery to such purchaser after the effective date of the provision changing the maximum price shall read as follows:

(Insert date)

NOTICE TO DISTRIBUTORS OTHER THAN
WHOLESALE AND RETAILERS

Our OPA ceiling price for (describe item) has been changed to \$..... per dozen cans by amendment to Maximum Price Regulation 328. You are required to notify all wholesalers and retailers, for whom you are the customary type of supplier, purchasing the item from you after (insert effective date of amendment) of any change in your maximum price. This notice must be made in the manner prescribed in section 10 of Maximum Price Regulation 342, substituting the date referred to herein for July 17, 1944.

CANNED RAZOR CLAM PRICES REDUCED

Consumers who buy minced razor clams packed in No. 1 E. O. (Eastern Oyster, 5-oz. net) containers will pay about six cents a can less than they now pay as the result of a reduction in the canner's maximum price for this size container, the Office of Price Administration announced on February 26.

The action reduces the canner's ceiling for No. 1 E. O. size cans. The reduction in the canner's maximum price for the No. 1 E. O. size was made to restore the normal price differential between that size container and the No. ½ flat can, (3½ ounces net) which is a smaller and more popular size pack, OPA said. When maximum canners' prices for minced razor clams were first established, the No. ½ flat size was priced at \$2.25 per dozen cans--the average of March 1942 ceiling prices. The price established for the larger No. 1 E. O. container was based proportionately on the greater content, but did not take into consideration the lesser cost of packing the large size cans.

The industry has indicated that normally the price differential between the two sizes did not exceed 50 cents per dozen cans. The amendment will restore the normal price relationship between the two sizes and should help to prevent diversion of packing in the larger size to obtain greater dollar-and-cent return for minced razor clams, OPA added.

Amdt. 3 to MPR-448--Canned Clams--became effective March 3, 1945. Excerpts follow:

Maximum Price Regulation No. 448 is amended in the following respects:

1. In section 1, paragraph (b) is amended to read as follows:

(b) Razor clams. The prices set forth below are maximum prices per dozen cans f. o. b. car at Seattle, Washington, for razor clams canned in territory outside the continental United States and f. o. b. car at the shipping point nearest cannery for razor clams canned within the United States. The maximum

prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts and differentials to purchasers of different classes.

	Per dozen cans
Razor minced:	
No. ½ flat.....	\$2.25
No. 1 E. O.....	3.75
Razor whole:	
No. 1 E. O.....	3.10
No. 1 tall.....	4.45

2. In section 1, subparagraph (1) is added to paragraph (b) to read as follows:

(1) With the first delivery, after March 2, 1945 amendment, of minced razor clams packed in No. 1 E. O. cans, every seller covered by this regulation must give written notice of the new maximum price established by this amendment, to each wholesaler, retailer or other distributor purchasing the item from him. This notice must be given in accordance with the directions in paragraph (f) of this section 1.

CANNED SQUID WANTED BY WFA

In order to meet definite supply needs, the War Food Administration, in Announcement Awd-390, announced on February 17 contemplated purchases by the Commodity Credit Corporation of a quantity of canned squid, and that offers for the sale of this commodity may now be submitted.

Offers were to be submitted on prescribed Offer Form FBO-390 not later than February 28. Excerpts from Form FBO-390 follow:

SPECIFICATIONS: Squid shall be packed from whole fresh squid in accordance with the best commercial practice and shall be packed natural with water and salt added or in brine. All squid shall be in 300x407 cans, 24 or 48 to the case. The average net contents of each can shall be not less than 15 ounces. For the purpose of these specifications the term "natural" means in squid ink; the term "net contents" means the weight of the fish and liquid in the can.

LABELING, PACKAGING AND MARKING: Cans: Cans shall be inside enameled unless otherwise directed by CCC. If all or any component part of the cans are manufactured from timplat lighter than 1.25 hot dipped plate the inside and outside of such cans or component part shall be enameled. Cans shall be sound and clean, free from rust and serious dents at time of delivery.

Byproducts Trade

OPA EXTENDS VITAMIN A ORDER

Vitamin A natural oils having a potency of less than 6,000 U.S.P. units per gram may continue to be sold to industrial users under present adjustable pricing provisions until an amendment is issued establishing revised maximum prices for the products, the OPA announced on February 1.

The action merely extends the present open billing provision, which became effective December 9, 1944, and was to have expired February 1, 1945.

These low potency vitamin A natural oils are used in the production of animal feeds, OPA said.

Amdt. 1 to Order 1 under MPR-203--Vitamin A Natural Oils and Concentrates--became effective February 1, 1945.

Foreign Fishery Trade

ADVANCE REPORT ON THE FISHERIES OF CANADA, 1943

The following report on the fisheries of Canada for the year 1943 was issued by the Dominion Bureau of Statistics, in co-operation with the Dominion Department of Fisheries and the Provincial departments which have jurisdiction over the fisheries of their respective provinces.

PRODUCTION--Higher prices, rather than increased catches, were the principal factor bringing the total value of the fisheries of Canada in 1943 to \$85,858,358, the highest in the history of the industry. The increase over the 1942 figure was \$10,741,425, or 14 percent. The total represents the value of the fish as marketed, whether fresh, canned, cured, or otherwise prepared, and includes the value of such byproducts as oil and meal. The sea fisheries contributed \$73,211,575, or 85 percent, and the inland fisheries, \$12,646,783, or 15 percent, to the total.

The salmon fishery, with a marketed value of \$15,635,290, retained the leading place, but the catch of this fish recorded a decrease of 25 percent as compared with 1942, and the marketed value one of 32 percent. Other leading species were: cod, valued at \$13,070,933, with an increase of 11 percent in quantity caught and of 32 percent in marketed value; herring, \$12,006,217, with a decrease of 11 percent in the catch but an increase of 10 percent in value; and lobsters, \$8,208,533, an increase of 7 percent in landings and of 61 percent in value.

According to marketed value, British Columbia led the other provinces with 37.8 percent of the total, followed by Nova Scotia with 25.2 percent, New Brunswick with 13.0 percent, Quebec with 6.9 percent, Ontario with 6.2 percent, Manitoba with 5.3 percent, Prince Edward Island with 3.3 percent, Saskatchewan with 1.4 percent, and Alberta with 0.9 percent.

The total quantity of all kinds of fish, including shellfish, taken by Canadian fishermen in 1943 was 1,235,289,800 pounds, valued at \$49,031,781 at the point of landing. This was an increase of 2 percent in quantity caught and of 18 percent in landed value over the 1942 figures. The catch and landed values, by provinces, were as follows:

	Quantity caught Pounds	Value as landed Dollars		Quantity caught Pounds	Value as landed Dollars
Prince Edward Island	33,240,500	1,869,266	Manitoba	35,864,600	3,427,614
Nova Scotia	299,592,900	12,827,765	Saskatchewan	10,486,600	773,181
New Brunswick	181,066,500	5,192,472	Alberta	6,643,100	393,227
Quebec	114,732,900	4,198,165	British Columbia	523,053,600	15,643,941
Ontario	30,593,200	4,703,655	Yukon	15,900	2,495

CAPITAL--The capital investment in the fisheries was \$61,856,910, of which the sea fisheries accounted for \$25,104,273, or 40 percent, and the inland fisheries, \$6,011,443, or 10 percent. The remaining \$30,741,194, or 50 percent, represented the value of lands, buildings, machinery, etc., of the secondary fish-processing industry.

EMPLOYMENT--The fisheries gave employment to 77,358 persons in 1943, although not all of these found year-round employment. The primary operations of catching the fish accounted for 61,459 persons--45,900 in the sea fisheries and 15,559 in those of the inland waters--while the fish-processing end of the industry reported 15,899 persons employed. The primary industry recorded a gain of 92 persons over 1942 and the secondary phase one of 168 persons.

PLANS FOR NEWFOUNDLAND FISHERY REORGANIZATION OUTLINED

Objectives of Newfoundland's post-war fishery program were outlined on February 5 by Honorable P. D. H. Dunn, O.B.E., Commissioner for Natural Resources, before the Newfoundland Board of Trade. Excerpts from Commissioner Dunn's address follow:

"Nothing has occurred to alter my view that the fishery must be completely reorganized, and anything I have said previously on that subject still stands. If progress does not appear to have been as rapid as some people would have wished, it should be noted that it is essential that the steps taken should be kept in tune not only with market requirements but with local conditions. There is no point in setting up a large number of modern plants before the staff available to operate them can be secured. It is hoped that, from the men returning at the end of the war, it will be possible to recruit a sufficient number who will ultimately become managers, foremen and members of the inspection staff which must be created if a high quality industry is to be maintained.

"We are, however, planning this year to proceed with the construction of a dragger and two purse seine vessels for experimental fishery purposes, and also a Laboratory vessel, fully equipped with scientific apparatus, to be used for carrying out biological investigations and the collection of information about the deep sea fishing areas around our coasts. The success or otherwise of these ventures will determine whether more vessels of the type will be built. Some of the firms engaged in the frozen fish industry are also arranging for the construction of draggers on their own account. Such vessels are necessary for the diversification of fishery products so that we can meet the demands of wholesalers who wish to distribute other species than cod.

"In 1941, salt codfish represented seventy-one percent of our total exports of fishery products. In the year ended 31st March, 1944, this proportion had fallen to 66%. Our object is not to abolish the salt codfish industry but to increase the other types of fish caught and to encourage the production of fish meal, fish oil and all other by-products for which there is a substantial current demand.

"Wherever one turns in dealing with Newfoundland problems one comes up against the need for trained personnel. We plan to spend large sums on training returned Servicemen as there is no substitute for specialised skill and training but we cannot wait too long if our various development schemes are to be successful and we must borrow skilled men extensively from abroad as a stopgap measure as soon as war-time demands become less exacting.

"We have been fortunate in securing the services of a refrigeration engineer who has already fully proved his worth in connection with an overhaul of the bait depots. His services are being made available to all of the firms engaged in the frozen fish trade and, subject to the demands of the service, his advice will be freely given on general industrial refrigeration problems."

CANNED FISH ITEMS PLACED UNDER IMPORT CONTROL

The War Food Administration on February 8 added to the list of foods under import control (WFO-63) the following canned fish items: Canned salmon; canned herring, smoked or kippered, or in tomato sauce; canned sardines or other herring, including snacks, tidbits, rollmops and sprats, not in oil or oil and other substances; and other canned fish, whether in oil, in oil and other substances, or not in oil. This action, WFO-63.2, effective February 15, is in line with Combined Food Board allocations. Placing these fish items under import control is expected to prevent diversion to the United States of supplies allocated by the Board to other areas.

IMPORTS OF FRESH AND FROZEN FISH

The Bureau of Customs, Treasury Department, Washington, D. C., announced on February 7 preliminary figures for imports of commodities within quota limitations provided for under trade agreements, from the beginning of the quota periods to January 27, 1945, inclusive. Imports of fish under paragraph 717(b), Tariff Act of 1936, were listed as follows:

Commodity	Established Quota		Unit of Quantity	Imports as of Jan. 27, 1945
	Period	Quantity		
Fish, fresh or frozen, filleted, etc. cod, haddock, hake, pollock, cusk, and rosefish	Calendar year	15,000,000	Pound	1,359,298

In 1944 and 1943, the January totals were 1,064,000 and 573,000 pounds, respectively.

Statistical Summaries

WHOLESALE AND RETAIL PRICES

Both wholesale and retail prices for food dropped slightly from mid-December to mid-January, remaining less than 1 percent at variance from prices of a year earlier, according to indexes published by the Bureau of Labor Statistics.

The Bureau's statistics on fresh, frozen, and canned fish indicate a minor drop in retail prices for these items during the month but a very considerable decrease from mid-January 1944.

Wholesale and Retail Prices				
Item	Unit	Percentage change from--		
Wholesale: (1926 = 100)		Jan. 13, 1945	Dec. 16, 1944	Jan. 15, 1944
All commodities	Index No.	104.7	+0.3	+1.7
Foods	do	104.7	-0.9	-0.1
Fish:		January 1945	December 1944	January 1944
Canned salmon, Seattle:				
Pink, No. 1, Tall	\$ per dozen cans	1.970	0	0
Red, No. 1, Tall	do	3.694	0	0
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.500	0	+4.0
Herring, pickled, N. Y.	\$ per pound	12.00	0	0
Salmon, Alaska, smoked, N. Y.	do	1/	-	-
Retail: (1935 = 100)		Jan. 16, 1945	Dec. 12, 1944	Jan. 18, 1944
All foods	Index No.	137.3	-0.1	+0.9
Fresh and canned	do	210.1	-0.4	-6.0
Fresh and frozen	\$ per pound	33.4	-0.5	-7.3
Canned salmon:				
Pink	\$ per pound can	23.0	+2.2	-0.9
Red	do	40.0	-1.0	-4.3

1/ No quotation.

\$4,787,000 IN FISHERY PRODUCTS PURCHASED BY WFA IN JANUARY

Of \$4,787,000 spent by War Food Administration for fishery products in January, \$3,801,618 was expended for canned pilchards and salmon, according to reports of the WFA.

Purchases of Fishery Products by WFA

Purchases of Fishery Products - 1945					
Commodity	Unit	January 1945		January 1 - 31, 1945	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH					
Herring, canned	Cases	2,136	10,369	2,136	10,369
Mackerel, "	"	62,607	324,656	62,607	324,656
Pilchards, "	"	298,742	1,178,064	298,742	1,178,064
Salmon, "	"	242,366	2,623,554	242,366	2,623,554
Sardines, "	"	23,339	101,951	23,339	101,951
Fish, flaked, "	"	3,535	48,058	3,535	48,058
Total ... "	"	632,725	4,286,652	632,725	4,286,652
Fish, dry-salted	Pounds	1,000,000	160,000	1,000,000	160,000
" , smoked	"	276,800	27,480	276,800	27,480
Total	"	1,276,800	187,480	1,276,800	187,480
BYPRODUCTS					
Fish meal	"	60,000	2,325	60,000	2,325
VITAMINS					
Vitamin A fish-liver oil	M Units	1,099,747	311,018	1,099,747	311,018
Grand Total		-	4,787,475	-	4,787,475

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Compositor--Jean Zalevsky

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